Descriptive Catalogue

OF

PATENTED HARDWARE SPECIALTIES

MANUFACTURED BY

THE ENTERPRISE MANUFACTURING COMPANY OF PA.

Third and Dauphin Streets
PHILADELPHIA, U. S. A.

BRANCH OFFICES

No. 21 Murray Street, New York, N. Y.
No. 544 Van Ness Ave., San Francisco, Cal.
U. S. A.

TRADE-MARKS

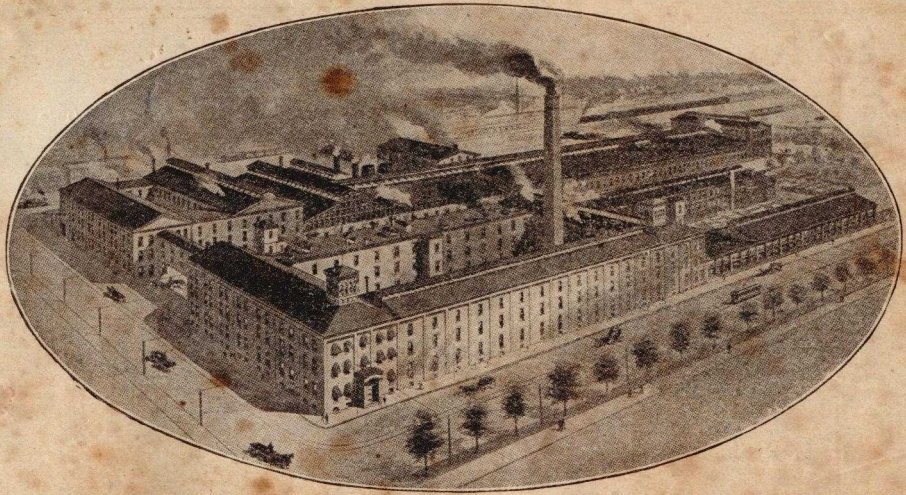
ENTERPRISE "Registered in U. S. Patent Office"

"ENTERPRISE" "Registered in U. S. Patent Office"

ENTERPRISE
TINNED
MEAT CHOPPER
"Registered in U. S. Patent Office"

Cable Address, "ENTERPRISE," Philadelphia

1911



PLANT OF THE ENTERPRISE MANUFACTURING COMPANY OF PA.
PHILADELPHIA, U. S. A

Special Attention

THIS Catalogue supersedes all previous issues. *Please note changes in prices.* In order to avoid errors, please destroy all other catalogues of ours which you may have in your possession, and oblige,

Yours truly,

The Enterprise Mfg. Co. of Pa.

March, 1911.

Goods not ordered in original cases subject to charge for packing.

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PRICES SUBJECT TO CHANGE WITHOUT NOTICE

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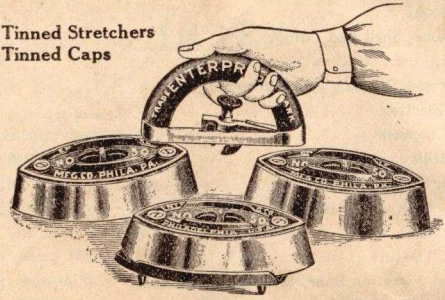
PRICES SUBJECT TO CHANGE WITHOUT NOTICE

"Enterprise" Sad Irons

Cold Handle **Double Pointed**

Tinned Stretchers
Tinned Caps



THESE Irons, of which we are the original manufacturers, are so well and favorably known that we will refer but briefly to a few main points of superiority. They are ground by patented machinery which makes every Iron true and the face of it slightly convex, thus making ironing easier than with the old style flatirons. The detachable Handles are wood, excepting the lower part, which is iron called a Stretcher; they do not become hot, need no holder or cloth, and fit naturally to the hand, without straining the arm or wrist. Three Irons, one Handle and Stand constitute a set. No. 1 with one end rounded for polishing, weighs 4 lbs.; No. 2 for general use, weighs 5⅛ lbs.; No. 3 for heavy work, weighs 5⅜ lbs.

The life of a Set of Irons is in the Handle, the Stretcher or iron part of which has heretofore been made of cast iron, and if dropped accidentally or otherwise, would almost invariably break.

To remedy this we now equip our Sets of Cold Handle Irons with our **"Best"** Handles, which have **Forged Iron Stretchers and will not break.**

Japanned Stretchers and Caps will be furnished when desired.

No.	PRICES	Per Set
E 50,	Nickel Plated, with "The Best" Handle and Stand	$1.20
E 55,	Plain Polished, with "The Best" Handle and Stand	1.15
	Packed six sets in a case	
		Per Dozen Irons
E 50,	Nickel Plated, Nos. 1, 2 or 3, with "The Best" Handles	$7.00
E 50,	Nickel Plated, Nos. 1, 2 or 3, without Handles	4.50
E 55,	Plain Polished, Nos. 1, 2 or 3, with "The Best" Handles	6.75
E 55,	Plain Polished, Nos. 1, 2 or 3, without Handles	4.25
		Per dozen
Improved Sad Iron Stands		$ .75

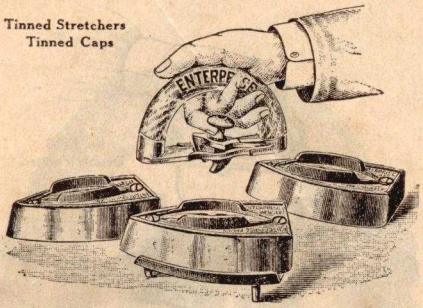
All above Irons can be furnished with No. 200 Combination Handles at additional cost

For description and prices of extra Handles see pages 13 and 14

"Enterprise" Sad Irons

Cold Handle **Square Back**

Tinned Stretchers
Tinned Caps



THESE Irons are similar to the Double Pointed, the only difference being that the backs are square with edges rounded for polishing. Three Irons, one Handle and one Stand constitute a Set. No. 1 for polishing, weighs 4¼ lbs.; No. 2 for general use, weighs 4⅞ lbs.; No. 3 for heavy work, weighs 5¼ lbs. In this style Iron we make also No. 4, which weighs about 7 lbs. and **is sold separately from Sets at prices given below.**

Japanned Stretchers and Caps will be furnished when desired

PRICES

No.	Per Set
E 60, Nickel Plated, with "The Best" Handle and Stand	$1.40
E 65, Plain Polished, with "The Best" Handle and Stand	1.35

Packed six sets in a case

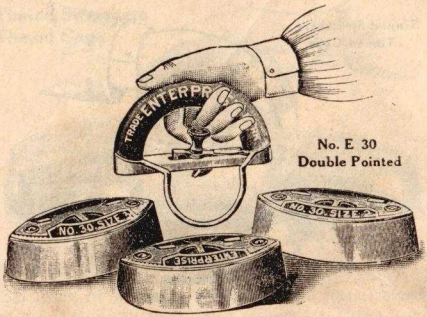
	Per Dozen Irons
E 60, Nickel Plated, Nos. 1, 2 or 3, with "The Best" Handles	$7.75
E 60, Nickel Plated, Nos. 1, 2 or 3, without Handles	5.25
E 60, Nickel Plated, No. 4, with "The Best" Handles	9.50
E 60, Nickel Plated, No. 4, without Handles	7.00
E 65, Plain Polished, Nos. 1, 2 or 3, with "The Best" Handles	7.50
E 65, Plain Polished, Nos. 1, 2 or 3, without Handles	5.00
E 65, Plain Polished, No. 4, with "The Best" Handles	9.00
E 65, Plain Polished, No. 4, without Handles	6.50

	Per Dozen
Improved Sad Iron Stands	$ .75

All above Irons can be furnished with No. 200 Combination Handles at additional cost

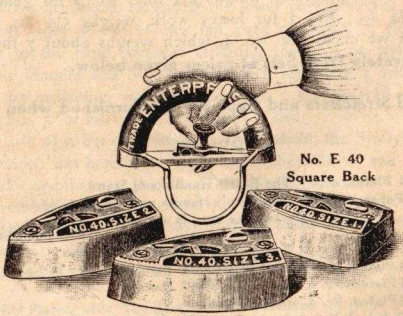
For description and prices of extra Handles, see pages 13 and 14

"ENTERPRISE"
New Cold Handle Irons



No. E 30
Double Pointed

These new Irons are highly polished and nickel-plated, including handsomely ornamented Caps or Top Plates, and have the special feature that each set is equipped with the No. 200 Combination Handle described on page 14, thus dispensing with a stand.



No. E 40
Square Back

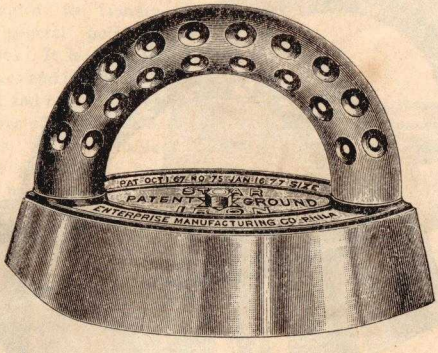
PRICES

	Per Set
No. E 30—With No. 200 Combination Handles	$1.75
No. E 40— " " " "	1.90

Packed six sets in a case

	Per Dozen Irons
No. E 30—Nos. 1, 2 or 3, with Handles (No. 200)	$9.00
No. E 30—Nos. 1, 2 or 3, without Handles	6.00
No. E 40—Nos. 1, 2 or 3, with Handles (No. 200)	10.00
No. E 40—Nos. 1, 2 or 3, without Handles	7.00

"ENTERPRISE"
Double Pointed Star Irons



Japanned Handles **Japanned Caps**

IN points of excellent finish and general superiority, these Irons are the same as our No. 55, only the detachable walnut Handle is not used, but a stationary iron one instead, which, being hollow and perforated, is much cooler than the handle of the old style flat-iron. The handle being circular, fits naturally to the hand, and does not strain the arm or wrist.

We make three sizes—No. 1 with one end rounded for polishing, weighs 5 lbs., No. 2 for general use, weighs 5¾ lbs., No. 3 for heavy work, weighs 6⅛ lbs.

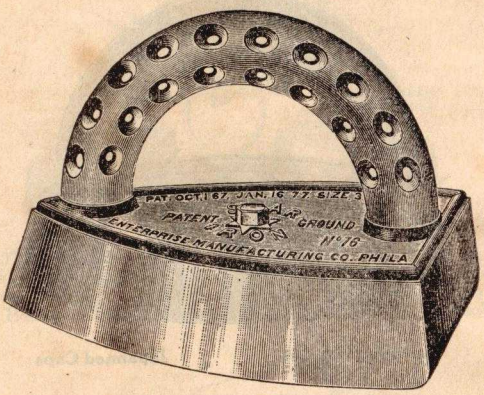
PRICES

	Per Dozen Irons
No. 75, Plain Polished, either Nos. 1, 2 or 3	$5.25

Packed one or two dozen in a case

	Per Dozen
Improved Sad Iron Stands	$ .75

"ENTERPRISE"
Square Back Star Irons



Japanned Handles **Japanned Caps**

THESE Irons are similar to the No. 75, the only difference being that the backs are square, with the edges rounded for polishing.

We make three sizes—No. 1 for polishing, weighs 4¾ lbs.; No. 2 for general use, weighs 5¾ lbs.; No. 3 for heavy work, weighs 6⅞ lbs.

PRICES

	Per Dozen Irons
No. 76, Plain Polished, either Nos. 1, 2 or 3	**$5.50**

Packed one or two dozen in a case

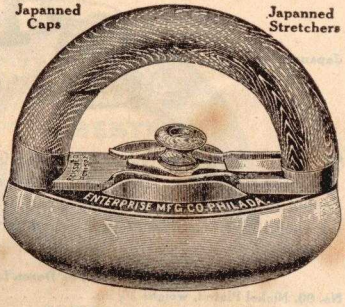
	Per Dozen
Improved Sad Iron Stands	**$ .75**

"Enterprise" Polishing Irons

Cold Handle **Double Pointed**

Chinese Polisher

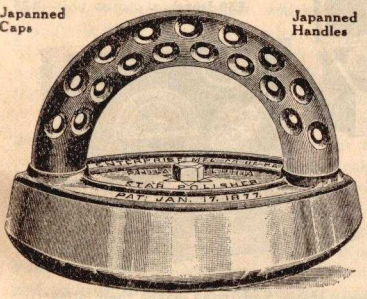
THIS Iron has all round edges and is adapted to laundry and general polishing purposes. It is made in two sizes and is the handsomest and best polishing iron ever offered for sale. It has the detachable Handle which never becomes hot and possesses all the advantages of our other Cold Handle Irons.



PRICES

	Per Dozen Irons with Handles
No. 80, Nickel Plated, weighs 4½ lbs.	$9.25
No. 82, Nickel Plated, weighs 3 lbs.	7.50

Packed one, two or three dozen in a case



"Star" Polisher

THIS Iron has all round edges like the Chinese Polisher, but has the stationary perforated Iron Handle.

PRICE

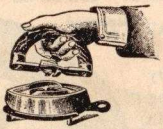
	Per Dozen Irons
No. 77, Plain Polished, weighs 3 lbs.	$5.25

Packed one, two or three dozen in a case

"Enterprise" Girls' Irons

Cold Handle **Double Pointed**

Japanned Caps



Japanned Stretchers

THESE Irons have one end rounded for polishing. They have the detachable Handle which never becomes hot; are intended for ironing and polishing small articles, silk hats, etc., and are useful toys. A Handle and Stand accompany each Iron.

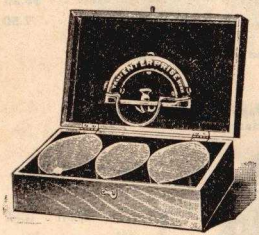
PRICE

Per Dozen Irons with Handles and Stands

No. 90, Nickel Plated, weighs 1⅝ lbs. $5.00

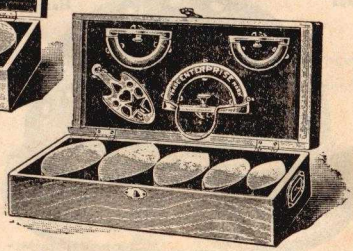
Packed one dozen in a case

"Enterprise" Family Outfits of Irons



No. E32 (Containing Set No. E30 Irons) $3.00

No. E52 (Containing Set No. E50 Irons) 2.25



No. 330 (Containing Nos. 82, 90 and Set No. E50 Irons) $4.50

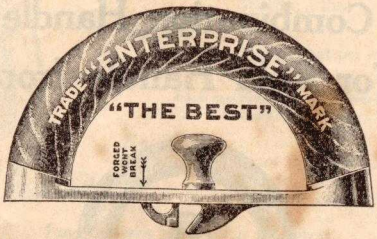
THE above arrangement of our Sad Irons makes them attractive and convenient for the tidy housekeeper, and a tasty, suitable present, always appreciable.

Our No. 200 Combination Handles with all Outfits

Packed six Outfits in a case

"ENTERPRISE"

Handles for Cold Handle Irons



PATENTED MAY 19, 1896

PRICES

	Per Dozen
No. B 10. "The Best," with Tinned or Japanned Forged Iron Stretcher	$2.50
No. 105. With Japanned Cast Iron Stretcher	1.70

Packed 12 dozen in a case

WHILE the Handles heretofore manufactured by us have been superior to any in the market, we desire herewith to call attention to our new Handle, which we brand "The Best." This Handle is made of the best selected wood, with a **Forged** Iron Stretcher attached with the longest and heaviest screws possible, and while costing a little more will, in the end, be the most economical for the consumer.

The frequent breakage of Handles, to say nothing of the time and inconvenience in replacing, can make a Set of Irons very expensive, no matter how small the original cost. Experience has taught us that Cold Handle Irons with poor Handles are practically worthless.

The Handles cannot be made too good.

As is well known, the great competition in Cold Handle Irons has reduced the price, so that there is little or no profit to the manufacturer, and, as usual in such cases, the tendency has been to deteriorate the quality.

We have decided, however, in no wise to detract from the quality of the Cold Handle Irons of our make, but on the contrary, to make them **better;** hence the addition of our improved Handle.

"ENTERPRISE"

PATENTED

Combination Handle For Cold Handle Irons

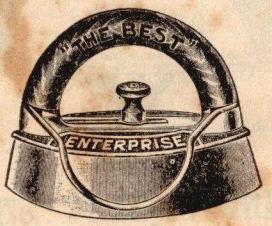


Illustration Shows Position of Iron When in Use

No. 200, Handles only, $3.00 Per Dozen

Packed 6 or 12 dozen in a case

WE have greatly improved "The Best" Handle by the addition of a Wire Side Rest, which serves the purpose of a Stand and also prevents the Iron when not in use from being scratched or defaced.

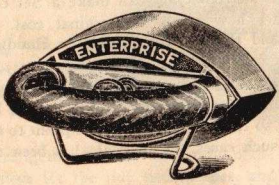
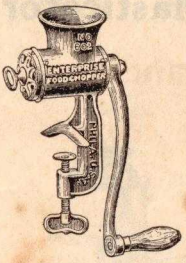


Illustration Shows Position of Iron When Not in Use

Can be used on all our Cold Handle Irons

"Enterprise" Food Choppers

TINNED



No. 501 . . . . . **$1.25**
Chops 2 lbs. of Meat per minute.
Weight, 4 lbs.

No. 602 . . . . . **$1.50**
Chops 2½ lbs. of Meat per minute.
Weight, 4½ lbs.

Each machine in a pasteboard box
Packed 12 in a case

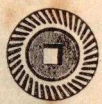
No. 703 . . . . . **$2.25**
Chops 3 lbs. of Meat per minute.
Weight, 8 lbs.
Packed 6 in a case

Four Knives with each Chopper

Fine

Medium

Coarse


Nut Butter Cutter

THE FINE KNIFE is intended for chopping Sausage and Mince Meat, Hamburg Steak, Croquettes, Cocoanut, Horse Radish, Stale Bread and Crackers for Crumbs, etc.

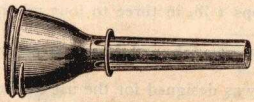
THE MEDIUM KNIFE is intended for Chopping Scrapple, Codfish, Corn for Fritters, Scrap Meat for Poultry, etc.

THE COARSE KNIFE is intended for chopping Hash, Hog's Head Cheese, Tripe, Chicken and Lobster for Salads, Vegetables of all kinds for Soups, etc.

THE NUT BUTTER CUTTER is intended for making Butter from nuts of an oily nature.

Stuffing Attachment

With New Patented Corrugated Spout



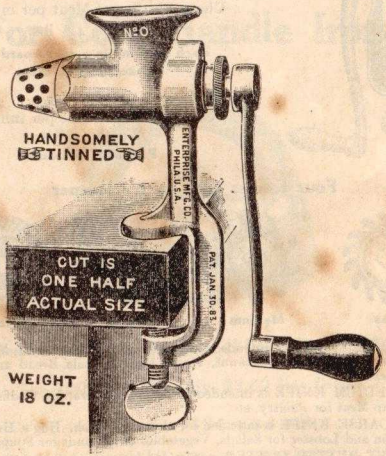
Fit Chopper with coarse knife and thumb screw and over these screw Attachment to the end of cylinder. The New Patented Corrugated Spout prevents air entering the casing, thus assuring the preservation of Sausage.

PRICES

For Nos. 501 and 602 Choppers, $5.50 per dozen
For No. 703 Chopper . . . . 6.50 per dozen

For Price List of Parts see page 121

"ENTERPRISE"
Meat and Food Masticator



No. 0, $1.00

Chops 1 lb. in three to four minutes

Each machine in a pasteboard box and packed 12 in a case

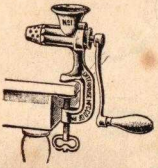
THIS Machine was designed for the use of Invalids, Dyspeptics and those with poor teeth. It can be attached to dining-table at meal time and Meat and Food of any kind run through on to dining-plate *thoroughly* chopped into fine particles. We suggest before cutting warm Food to heat Machine in hot water. It is constructed on the same principle as Meat and Food Choppers on page 17.

For Price List of Parts see page 121

"ENTERPRISE"
Meat and Food Choppers

☞ TINNED ☜

Family Sizes



No. 1, $1.25

Chops ½ lb. per minute
Weighs 2½ lbs.

Packed 6 in a case

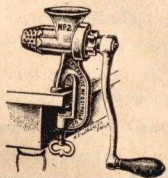
Showing machine taken apart

Standard Size of Holes, 3/16 inch

Leaves no Meat in the Machine and is easily cleaned

Practically in two pieces **Can be taken apart in a second**

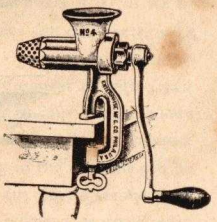
No Small Parts to lose or mislay



No. 2, $1.50

Chops 1 lb. per minute
Weighs 4½ lbs.

Packed 6 in a case



No. 4, $2.00

Chops 2 lbs. per minute
Weighs 5¼ lbs.

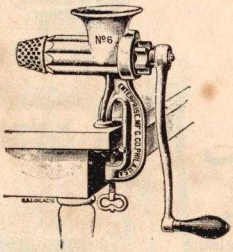
Packed 6 in a case

For Price List of Parts see page 121

"ENTERPRISE"
Meat and Food Choppers

☞ TINNED ☜

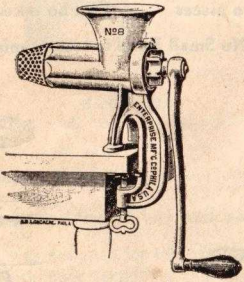
Butchers' Sizes



No. 6, $3.00

Chops 3 lbs. per minute
Weighs 8¼ lbs.

Packed 6 in a case



No. 8, $4.50

Chops 4 lbs. per minute
Weighs 12 lbs.

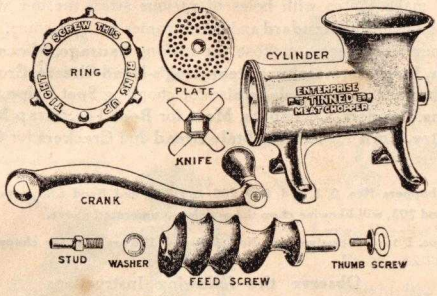
Packed 6 in a case

For Price List of Parts see page 121

"ENTERPRISE"

Hand Choppers with Knives and Plates

TINNED



No article in the Hardware Trade has been made for a longer period than a Meat Chopper, and a perfect principle of cutting was never produced until the advent of the "ENTERPRISE" Chopper.

THE above cut represents the machine taken apart. The meat is fed into the **Hopper,** and by the Feed Screw carried forward and forced into the small holes of the **Plate,** where it is cut off by the revolving **Knife,** which makes four cuts for each hole, with every revolution of the Crank. The pieces thus cut are ejected by the meat following. All our Choppers **cut** the meat as with a pair of scissors, and do not **grind** or **tear** it. It is impossible for any **Strings, Sinews** or **Gristle** to pass through without being chopped. The small quantity of uncut meat remaining in the machine can be cut by running through some of the already cut meat a second time. All parts are **interchangeable** and can be replaced at small cost. The **Knives and Plates being Steel,** they are vastly superior to the **Cast-iron** cutting parts of other makes of Chopper.

Our No. 10 has been adopted by the Medical Department of the United States Army.

"ENTERPRISE"
Hand Choppers with Knives and Plates

TO suit the different uses to which our Choppers may be put, we make Plates with holes of various sizes, the one with 3-16 inch holes being **Standard** and accompanies each machine. Among the numerous uses are those for making **Sausage, Minced Meat, Hash, Scrapple, Hamburg Steak, Hog's-Head Cheese, Croquettes, Chicken** and **Lobster Salads,** also for chopping **Suet, Tripe, Codfish, Clams, Peppers, Cocoanuts, Meat** for **Beef Tea, Scrap Meat** for **Poultry, Corn** for **Fritters, Stale Bread** and **Crackers** for **Crumbs,** etc , etc., etc.

Choppers Nos. 0, 1, 2, 4, 6, 8, 106 and 108, and Food Choppers Nos. 501, 602 and 703, will likewise chop the articles enumerated above.

Nos. 1 to 8, inclusive, also Nos. 106 and 108 are best for chopping Suet.

Observe the following Instructions for Choppers with Knives and Plates

1st Be sure the Knife is in the Chopper with flat side against the Plate.

2d Do not attempt to sharpen the Knife or Plate. When dull, send them by mail to the factory for re-sharpening. *It is just as important for the Plate to be sharpened as the Knife.*

3d. Always use the same Knife and Plate together (or in pairs). When not in use keep perfectly dry to avoid rust.

4th. Screw the Ring up moderately tight so as to be perceptible when turning the Crank.

5th Do not turn Crank backwards.

6th. See that the threads of the Ring and on end of Cylinder are kept free from meat.

7th. A Plate with 3/8-inch holes is the most suitable for cutting Hash.

8th. In cutting Tallow, first run through a coarse, then a fine Plate.

9th. Oil the Shaft occasionally.

10th. When done using, clean the Machine thoroughly.

11th. When attaching Clamp Choppers to Marble or Iron Counters, place a Thin Strip of Rubber or Leather under legs.

Directions 9, 10 and 11 also apply to Choppers Nos. 0, 1, 2, 4, 6, 8, 106 and 108 and Food Choppers Nos. 501, 602 and 703.

"ENTERPRISE"
Meat and Food Choppers

☞ TINNED ☜

Small Family Size

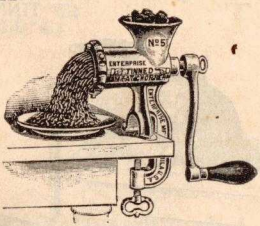
No. 5, $1.75

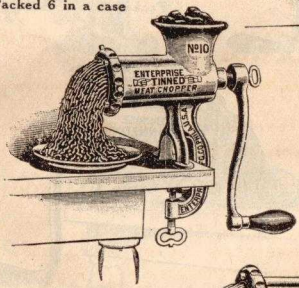
Chops exactly as shown

Weight, 4¾ lbs.

Chops 1½ lbs. per minute

Packed 6 in a case





Large Family Size

No. 10, $2.50

Weight, 8¾ lbs.

Chops 3 lbs. per minute

Packed 6 in a case

Chops exactly as shown

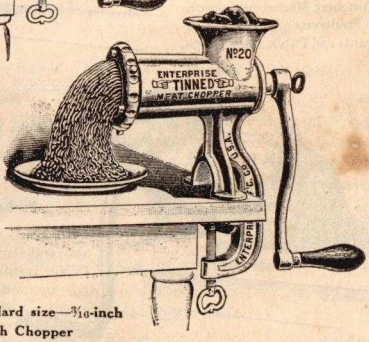
Butchers' Size

No. 20, $5.00

Weight, 16½ lbs.

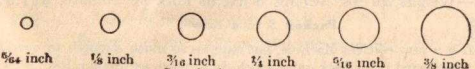
Chops 4 lbs. per minute

Packed 6 in a case



One Plate only (standard size—3/16-inch holes) with each Chopper

SIZES OF HOLES IN PLATES

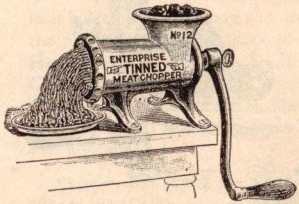


5/64 inch	1/8 inch	3/16 inch Standard	1/4 inch	5/16 inch	3/8 inch

For Price List of Parts see page 120

"ENTERPRISE"
Meat and Food Choppers

☞ TINNED ☜



No. 12, $2.25

Chops exactly as shown

Weight, 9 lbs.

Chops 3 lbs. per minute

Packed 6 in a case

No. 22, $4.00

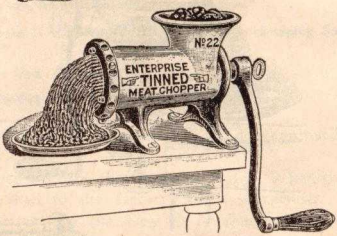
Chops exactly as shown

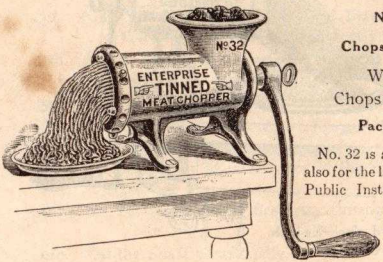
Weight, 14 lbs.

Chops 4 lbs. per minute

Packed 6 in a case

No. 22 is especially intended for Butchers, Market-men, Farmers, Poultrymen, Hotels, Restaurants and Public Institutions.





No. 32, $5.00

Chops exactly as shown

Weight, 22 lbs.

Chops 5 lbs. per minute

Packed 6 in a case

No. 32 is adapted for Butchers' use, also for the larger Hotels, Restaurants, Public Institutions, etc., where it is desired to have a Machine capable of chopping large quantities in a short time.

No. 042—Weight, 46 lbs. Chops 6 lbs. of Pork per minute, **$17.50**

Packed 3 in a case

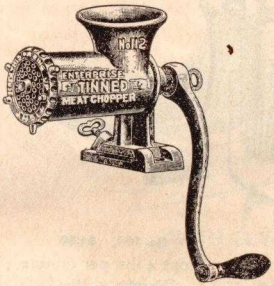
No. 042 is a very efficient Machine, but requires so much strength to operate it that we recommend it for Pork only, which chops much easier than Beef.

One Plate only (standard size, 3-16 in. holes) with each Chopper

For Price List of Parts see page 120

"ENTERPRISE"
Meat and Food Choppers

TINNED



With
Sliding Base Plate

One Plate only (standard size, 3/16 in. holes) with each Chopper

SIZES OF HOLES IN PLATES

5/64 inch | 1/8 inch | 3/16 inch Standard | 1/4 inch | 5/16 inch | 3/8 inch

We have added to our already extensive line of Meat and Food Choppers the following sizes of a new design These are constructed with a base which is to be stationary on a block or table, and the cylinder or body being detachable enables the user to easily remove same for cleaning or putting in ice box

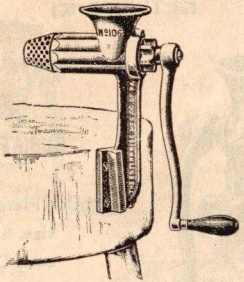
	PRICES
No. 105—(Corresponds in size with No 5) . . . . . Weight 5½ lbs Chops 1½ lbs. per minute.	**$1.75**
No. 112—(Corresponds in size with No 12) . . . . . Weight 10 lbs Chops 3 lbs per minute	**$2.25**
No. 122—(Corresponds in size with No 22) . . . . . Weight 15½ lbs Chops 4 lbs per minute.	**$4.00**
No. 132—(Corresponds in size with No 32) . . . . . Weight, 23 lbs Chops 5 lbs. per minute	**$5.00**

All above Choppers packed 6 in a case

For Price List of Parts see page 120

"ENTERPRISE"
Meat and Food Choppers

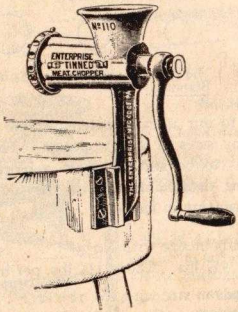
TINNED



No. 106, $3.00
Chops 3 lbs. per minute
Weight, 10 lbs

No. 108, $4.50
Chops 4 lbs. per minute
Weight, 15 lbs.

Packed 6 in a case



No. 110, $3.00
Chops 3 lbs. per minute
Weight, 10 lbs

No. 120, $6.00
Chops 4 lbs. per minute
Weight, 15½ lbs.

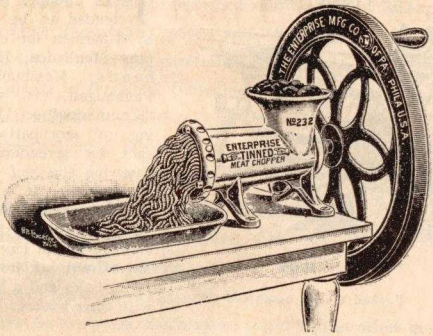
Packed 6 in a case

The above designs were made in response to numerous inquiries from Butchers for a machine that could readily be detached from a block or counter for purpose of placing it in Ice Chest.

For Price List of Parts see pages 120 and 121

"Enterprise" Meat and Food Choppers

☞ TINNED ☜



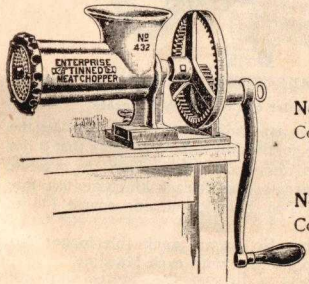
WITH FLY WHEEL

PRICES

No. 222—(Corresponds in size with No. 22) **$6.00**
Chops 4 lbs. per minute.
Diameter of Fly Wheel, 17 inches Weight complete, 27 lbs.

No. 232—(Corresponds in size with No 32) **$8.00**
Chops 5 lbs. per minute
Diameter of Fly Wheel, 20 inches Weight complete, 38 lbs.

No. 0242—(Corresponds in size with No 042) **$22.50**
Recommended for Pork only Chops 6 lbs. Pork per minute.
Diameter of Fly Wheel, 25 inches Weight complete, 76 lbs.



WITH GEARS

PRICES

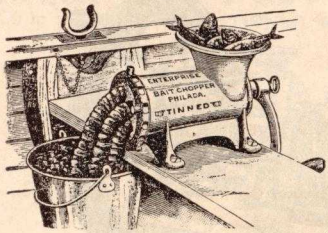
No. 422 . . . . . **$7.00**
Corresponds in size with No. 22
Weight complete, 21 lbs
Packed 6 in a case

No. 432 . . . . . **$9.00**
Corresponds in size with No. 32
Weight complete, 32½ lbs.
Packed 6 in a case

For Price List of Parts see page 120

"Enterprise" Bait Chopper

☞ TINNED ☜



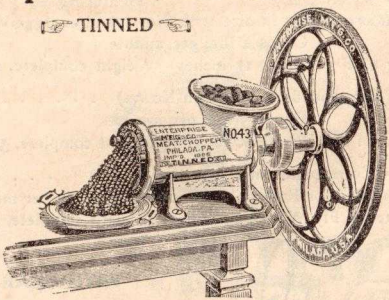
No. 33, $5.00

Packed 6 in a case

THIS Chopper is intended to be used by fishermen for chopping Menhaden, Hardheads, Mossbunkers, Pauhaugan, etc., when "Chumming" or "Baiting up" any particular spot by spreading or throwing the bait over the waters. It is the same size as the No. 32 Meat Chopper, and differs from it only in having a short Crank, a Plate with ⅜-in. holes and a Knife with three blades.

"Enterprise" Meat and Food Chopper

☞ TINNED ☜



No. 43, $45.00

Weight, 127 lbs. Diameter of Fly Wheel, 31 inches

THE No. 43 Meat Chopper is similar in construction to the No. 44 described on page 30, the only difference being that it has no column or pedestal and is intended to be screwed to a table, block, etc. Four Plates are furnished with each Machine, two fine (⅛-in. holes), one medium (¼-in. holes), and one coarse (⅜-in. holes); also four Knives.

All remarks concerning our No. 44 are applicable to our No. 43. Full directions on page 30, are sent with each Machine.

Packed in one box and one crate

For Price List of Parts see page 120

"Enterprise" Power Choppers

THE Power Choppers described on the following pages rank among the greatest money and labor-saving machines of the present day. By reading carefully what we here say, any progressive manager in the Meat Chopping business can readily see that he cannot afford to be without them. They have been adopted by the large Packing Establishments of the United States and are in general use throughout the world.

They do not heat or discolor the meat.

They are absolutely noiseless.

They economize power.

Ice can be worked through them.

They do the work much more rapidly than other machines.

They do not Grind or Tear the Meat, but cut it as with a pair of scissors. Strings, Sinews and Gristle cannot pass through without being chopped.

They are easily cleaned.

All parts are interchangeable, cutting parts being made of Steel.

They can be used as Mixers, also for reducing Stale Bread and Crackers for second use, and generally for reducing all classes of Plastic and Yielding Substances.

DIRECTIONS FOR SETTING UP AND OPERATING

See that the Machine is in line with the driving pulleys. Be sure that the engine and machinery connecting it with the driving shaft are of sufficient power and the pulleys of the proper diameter to give the necessary speed. To be sure that the belting is in line, remove the Feed Screw, Knife and Plate, and run the Machine a short time without any meat in it. See that the Journals are **thoroughly oiled** before starting; **keep them so** while running.

"Enterprise" Power Choppers

Directions—Continued

Use **Pure Lard Oil.**

Be sure that the Knife is in the Chopper with the flat side against the Plate.

Do not attempt to sharpen the Knife or Plate. When dull, send to our factory to be re-sharpened. We have special machinery for the purpose.

Always use the same Knife and Plate together (or in pairs). When done using, clean and dry them thoroughly and **tie or put them away together** so they cannot become **separated.** The result of neglecting this precaution is shown in the illustration marked AA.

Screw the Ring up moderately tight. On no account use any other **Lever than the one sent with the Machine.**

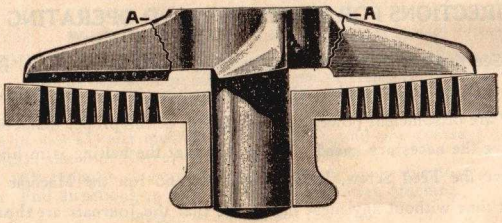
See that the threads of Ring and on end of Cylinder are kept free from meat and dirt.

Feed the Machine regularly and steadily and keep it **well supplied** with meat. Otherwise the Knife is apt to break and the Knife and Plate wear unnecessarily.

The **seasoning** should be added after the first chopping and before passing through the fine Plate.

Beef or Tallow should first be run through the coarsest Plate (⅜ inch) and then repeatedly through the fine Plate until it is as **fine and sticky** as desired.

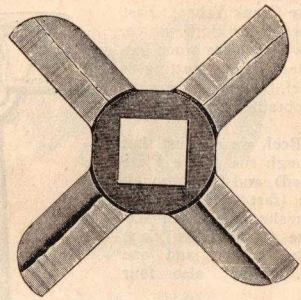
Pork will be fine enough to suit most tastes after chopping once through a Plate with ¼-inch holes.

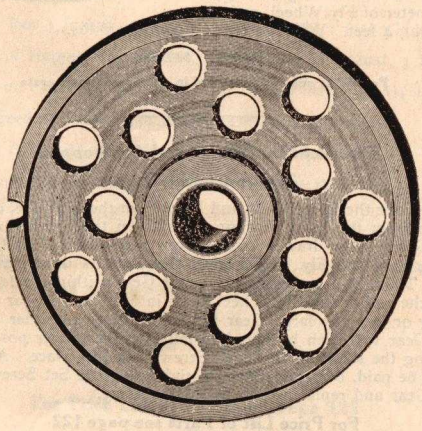


'Enterprise" Power Choppers

ILLUSTRATIONS show the appearance of Knives and Plates very much worn. Before they approach this state they should at once be sent to the factory for re-sharpening.

It is important that the Plate be sharpened as well as the Knife





"ENTERPRISE"
Meat and Food Chopper

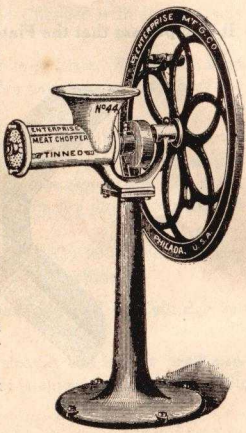
THE No. 44 Chopper is the No. 43, mounted on a column, and provided with reversible gearing which, according to its adjustment, will drive the Feed Screw faster or slower than the Crank Wheel. Fast cutting is intended for Pork, which, as is well known, requires much less power than Beef. Slow cutting is advised for Beef, the extra power required being obtained by reduction in speed.

In cutting Beef, we suggest that it be run through the coarse Plate first (slow speed), and then through the fine Plate (fast speed). Four Plates are furnished with each Machine, two fine (⅛-in. holes), one medium (¼-in. holes), and one coarse (⅜-in. holes); also four Knives.

Full directions sent with each Machine.

Diameter of Plate, 5⅛ inches.
Diameter of Fly Wheel, 31 inches.
Height, 4 feet. Width, 2 feet. Weight, 226 lbs.

☞ TINNED ☜



No. 44, $60.00

Packed as one machine, and in one box and one crate

Directions for Nos. 43 and 44 Choppers

To Reverse the Gear

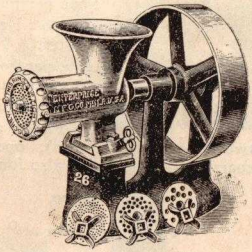
Remove the Ring, Knife and Plate from the Machine, draw out the pin from the front bearing and slacken the Set Screw in the large Gear. Now draw back the Feed Screw out of its Gear and pull forward the Fly Wheel until the Shaft is drawn out of its Gear. Then, still retaining the small Gear within the large one, insert the end of the Fly Wheel Shaft into the small Gear for slow cutting or into the large Gear for fast cutting. In either case the other Gear will then be found to fall into the proper position for thrusting the shank of the Feed Screw back into place. Attention should be paid, before starting, to tightening the Set Screw of the large Gear and replacing pin in front bearing.

For Price List of Parts see page 122

"ENTERPRISE"

Power Meat Chopper

TINNED



No. 26, $35.00

Height, 1 foot 3 inches. Length, 1 foot 5½ inches.

Diameter of Hopper, 7¾ inches. Diameter of Throat, 3 inches.

Diameter of Plate, 3¼ inches. Pulley, 12 x 2¾ inches.

Speed of Pulley, 350 to 400 revolutions per minute.

Power, ¼ to 1 Horse, for first cutting of Beef.

Capacity, per hour, 150 lbs. of Beef cut three times.

Weight of Machine complete, 51½ lbs.

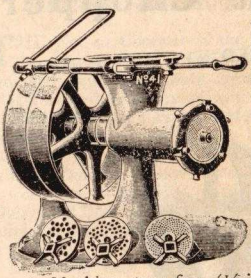
Four Plates are furnished with each Machine, one each with ⅛ inch, 5/16 inch, ¼ inch and ⅜ inch holes, also four Knives.

Packed 1 in a box

For Price List of Parts see page 122

"Enterprise" Power Choppers

TINNED



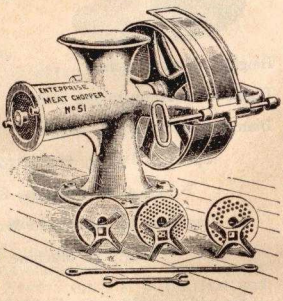
Height, 1 foot 4¾ inches.
Length, 1 foot 9 inches.
Diameter of Hopper, 9 inches.
Diameter of Throat, 3 inches.
Diameter of Plate, 4 inches.
Pulleys, 12 x 2¾ inches.
Speed of Pulleys, 350 to 400 revolutions per minute.
Power, 1 to 2 Horse, for first cutting of Beef.
Capacity, per hour, 300 lbs. of Beef cut three times.
Weight of Machine complete, 93 lbs.

Four Plates are furnished with each Machine, two fine (⅛-inch holes), one medium (¼-inch holes), and one coarse (⅜-inch holes); also four Knives.

No. 41, $55.00

Packed 1 in a crate

TINNED



Height, 1 foot 5½ inches.
Length, 2 feet 3 inches.
Diameter of Hopper, 9¼ inches.
Diameter of Throat, 4 inches.
Diameter of Plate, 5⅛ inches.
Pulleys, 16 x 3 inches.
Speed of Pulleys, 350 to 400 revolutions per minute.
Power, 1½ to 3 Horse, for first cutting of Beef.
Capacity, per hour, 500 lbs. of Beef cut three times.
Weight of Machine, complete, 142 lbs.

Four Plates are furnished with each Machine, two fine (⅛-inch holes), one medium (¼-inch holes), and one coarse (⅜-inch holes); also four Knives.

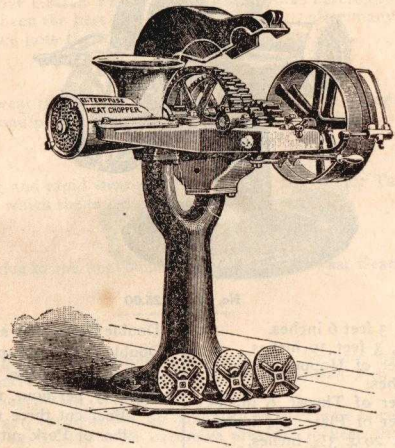
Three Blade Knife and Plate with large holes can be furnished if a very coarse product is desired.

No. 51, $75.00

For Price List of Parts see page 122

"Enterprise" Power Chopper

☞ TINNED ☜



No. 52, $125.00

Height, 2 feet 10 inches.
Length, 2 feet 8 inches.
Diameter of Hopper, 1 foot.
Diameter of Throat, 4 inches.
Diameter of Plate, 5⅛ inches.
Pulleys, 13 x 2⅛ inches.
Speed of Pulleys, 400 revolutions per minute.

Double Gears, slow speed, 4 to 1.
Double Gears, fast speed, 2 to 1.
Power, 1 to 2 Horse.
Capacity, per hour, 500 lbs. of Beef cut three times; 1000 lbs. of Pork cut twice.
Weight of Machine complete, 275 lbs..

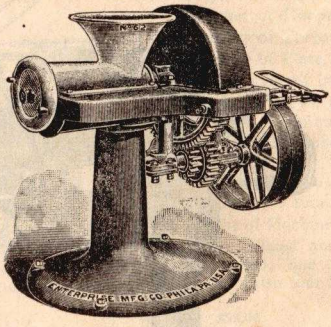
Four Plates are furnished with each Machine, two fine (⅛-inch holes), one medium (¼-inch holes), and one coarse (⅜-inch holes); also four Knives

Three Blade Knife and Plate with large holes can be furnished if a very coarse product is desired.

For Price List of Parts see page 122

"Enterprise" Power Choppers

☞ TINNED ☜



No. 62, $225.00

Height, 3 feet 6 inches.
Length, 3 feet 10 inches.
Diameter of Hopper, 1 foot 4 inches.
Diameter of Throat, 6 inches.
Diameter of Plate, 7¾ inches.
Pulleys, 20 x 3¼ inches.
Speed of Pulleys, 400 revolutions per minute.
Double Gears, slow speed, 4 to 1.
Double Gears, fast speed, 2 to 1.
Power, 2 to 5 Horse.
Capacity, per hour, 1000 lbs. of Beef cut three times, 2000 lbs. of Pork cut twice.
Weight of Machine complete, 800 lbs.

Four Plates are furnished with each Machine, two fine (⅛-inch holes), and one medium (¼-inch holes), and one coarse (⅜-inch holes); also four Knives.

For cutting fat for Lard a special Feed Screw, Knife (3 blade) and Plate (large holes) should be used.

No. 72, $275.00

Especially designed for cutting of fat for Lard and Oleomargarine

This Machine is identically the same as the No. 62, with the exception of the Cylinder, which has a double wall, providing a **Steam Jacket** to furnish heat so that when cutting fat it will not adhere to Cylinder and clog the machine.

For cutting fat for Lard a special Feed Screw, Knife (3 blade) and Plate (large holes) should be used.

For cutting fat for Oleomargarine use Plate with finest holes and four blade Knife.

For Price List of Parts see page 122

"ENTERPRISE"
New Power Choppers

WHILE our Geared Power Meat Choppers, as heretofore made, have been the best ever put on the market, after many years' experience we note the following.

First

Rapid wear of the Knives and Plates, due to the abuse of the Tail Screw and partly to the construction of the machine.

Second

Heating and rapid wearing of the Thrust Bearing or Tail Button, against which the tail end of Socket Shaft works.

Third

Noise, due to the unavoidable imperfection of Cast Gears.

In designing the new line of Power Meat Choppers the above difficulties have been removed, and we have dispensed with a number of wearing parts.

In the new construction, all flexibility in the frame is removed, and with it the necessity for excessive pressure to keep the Knife and Plate in contact, even when new and in good condition.

The Tail Screw, which seemed to be a constant temptation to the operator for improper use in forcing the Knife against the Plate, has been done away with entirely.

As a consequence of these changes we find by actual test that **the Knife and Plate last at least twice as long without sharpening.**

The heating and wear of the Tail Button formerly used was due partly to the excessive pressure above referred to and partly to the fact that it was too small for its work. We have dispensed with this Button, and in its place have substituted a **Thrust Collar.** This imposes the Thrust upon a **Phosphor-Bronze Washer** working between **Hardened Steel Faces** in an Oil Box, **the whole Bearing being thus constantly flooded with PURE LARD OIL.**

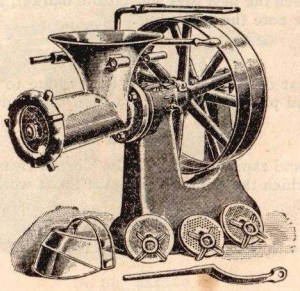
Knives and Plates must be used in pairs.

No Gears are used in the construction of the New Machine, pulleys being substituted and placed directly on the Socket Shaft, thus avoiding all noise. The capacity is much greater than the corresponding sizes of the Geared Choppers.

Remarks on pages 27, 28 and 29 also apply to the New Power Choppers

"ENTERPRISE"
New Power Choppers

☞ TINNED ☜



No. 156, $150.00

Height ..... 32 inches	Speed of Pulleys, 300 revolutions per minute
Length ..... 36 inches	
Diameter of Hopper ..... 13 inches	Power ..... 5 to 7 Horse
Diameter of Throat ..... 6 inches	Capacity, per hour, 750 lbs. of Beef cut three times; 1500 lbs. Pork cut twice
Diameter of Plate ..... 6 inches	
Extra Heavy Pulleys .. 20 x 3¼ inches	Weight of Machine, complete, 366 lbs.

Double Thickness Belt must be used

Four Plates are furnished with each Machine, two fine (⅛ in. holes), one medium (¼ in. holes), and one coarse (⅜ in. holes); also four Knives.

Three blade Knife and Plate with large holes can be furnished if a very coarse product is desired.

No. 166, $250.00

Height ..... 37½ inches	Speed of Pulleys, 200 revolutions per minute
Length ..... 49 inches	
Diameter of Hopper ..... 20 inches	Power ..... 7 to 10 Horse
Diameter of Throat ..... 7 inches	Capacity, per hour, 1500 lbs. of Beef cut three times; 3000 lbs. Pork cut twice
Diameter of Plate ..... 8¾ inches	
Extra Heavy Pulleys .. 28 x 4¼ inches	Weight of Machine, complete, 737 lbs.

Double Thickness Belt must be used

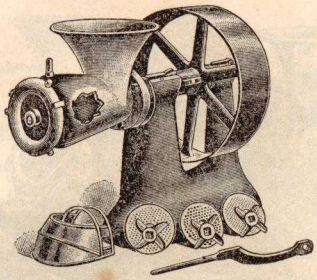
Four Plates are furnished with each Machine, two fine (⅛ in. holes), one medium (¼ in. holes), and one coarse (⅜ in. holes); also four Knives.

For cutting fat for Lard a special Feed Screw, Knife (3-Blade) and Plate (large holes) should be used.

For Price List of Parts see page 124

"ENTERPRISE"
New Power Chopper

☞ TINNED ☜



No. 176, $300.00

Especially designed for cutting of fat for Lard and Oleomargarine

THE No. 176 is similar to the No. 166 with the exception of the Cylinder, which has a double wall, providing a **Steam Jacket,** to furnish heat, so that when cutting fat it will not adhere to Cylinder and clog the machine.

Height ..... 37½ inches	One Extra Heavy Pulley, 28 x 7 inches
Length ..... 49 inches	Speed of Pulley, 200 revolutions per minute
Diameter of Hopper ..... 20 inches	Power ..... 15 Horse
Diameter of Throat ..... 7 inches	Capacity, per Hour ... 3000 lbs. of fat
Diameter of Plate ..... 8⅝ inches	Weight of Machine, complete, 820 lbs.

Double Thickness Belt must be used

Four Plates are furnished with each machine, two fine (⅛ in. holes), one medium (¼ in. holes) and one coarse (⅜ in. holes); also four Knives.

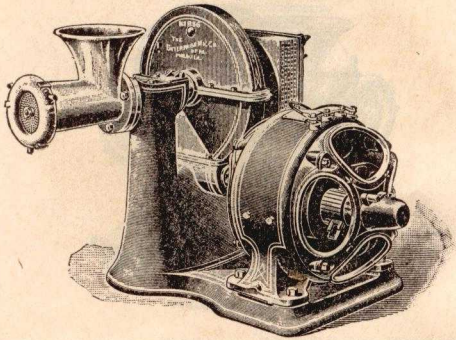
For cutting fat for Lard a special Feed Screw, Knife (3 blade) and Plate (large holes) should be used

For cutting fat for Oleomargarine use Plate with finest holes and four blade Knife

For Price List of Parts see Page 124

"ENTERPRISE"
Meat and Food Chopper

Fitted with General Electric Co's. 3 H. P. Motor



No. 856

For Direct Current Only

Height, 40 in. Length, 48 in. Width, 36 in. Weight, 1,000 lbs.

There are two speeds, **Fast** and **Slow,** which can be instantly changed from one to the other.

CAPACITY

Fast Speed

Pork ..... 2500 lbs. per hour.
Beef (second cutting) ... 1200 lbs. per hour.

Slow Speed

Pork ..... 1500 lbs. per hour.
Beef (first cutting)..... 1500 lbs. per hour.

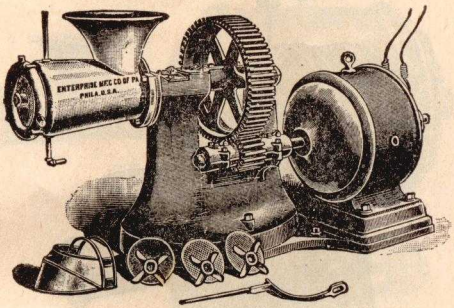
Four Plates are furnished with each Machine, two fine (⅛ in. holes), one medium (¼ in. holes) and one coarse (⅜ in. holes); also four Knives.

See remarks pertaining to Power Choppers on pages 27, 28 and 29

Price on Application **Directions with each Machine**

"ENTERPRISE"
New Power Chopper

FITTED WITH 15 H. P. MOTOR



No. 186

Height, 41 in. Length, 82 in. Width, 36 in. Weight, 3,000 lbs.

Will be furnished for Direct or Alternating Current.
Cylinder with or without Steam Jacket as desired
The Gears are cut, the smaller one being made of Raw Hide.

CAPACITY

Beef (first cutting)..... 5,000 lbs. per hour

Beef (second cutting).... 2,500 lbs. per hour

Four Plates are furnished with each Machine, two fine (⅛ in. holes), one medium (¼ in. holes) and one coarse (⅜ in. holes); also four Knives.

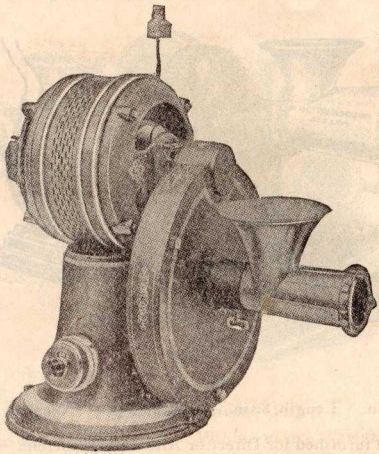
See remarks pertaining to Power Choppers on pages 27, 28 and 29

Made to order only and Price on Application

Directions with each Machine

"ENTERPRISE"
Meat and Food Chopper

FITTED WITH ½ H. P. MOTOR



No. 812

For Alternating Current Only

Height, 20 in Length, 22 in Width, 14 in Weight, 133 lbs.

This Machine is especially adapted for cutting Hamburg Steak. It is light and can be removed to any part of the Market If desirable, it can be attached to the Electric Light Socket

The Chopper is detachable, so it can be placed in Ice Chest if desired

CAPACITY

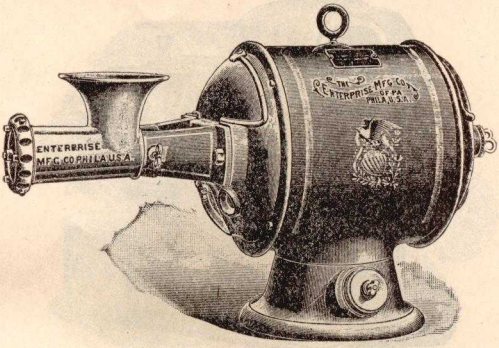
Pork	300 lbs per hour
Beef	200 lbs. per hour

Four Plates are furnished with each Machine, one each with ⅛ in., $\frac{5}{32}$ in., ¼ in and ⅜ in holes. also four Knives.

See remarks pertaining to Power Choppers on pages 27, 28 and 29

Price on Application **Directions with each Machine**

"ENTERPRISE"
Meat and Food Chopper
FITTED WITH ½ AND 1 H. P. MOTOR



(Direct Connected)

No. 810—Fitted with ½ H. P. Motor
No. 820—Fitted with 1 H. P. Motor

For Direct Current Only

No. 810—Height, 15 in. Length, 23 in. Width, 10 in. Weight, 140 lbs.
No. 820—Height, 18 in. Length, 33 in. Width, 13½ in. Weight, 310 lbs.

This Machine has the desirable feature that the Chopper is Direct Connected with the shaft of the motor, thus dispensing with the use of Gears

The Chopper is detachable, so it can be placed in Ice Chest if desired

CAPACITY

	No. 810	No. 820
Pork	300 lbs	900 lbs. per hour
Beef (first cutting)	200 lbs	600 lbs. per hour
Beef (second cutting) . . .	150 lbs	400 lbs. per hour

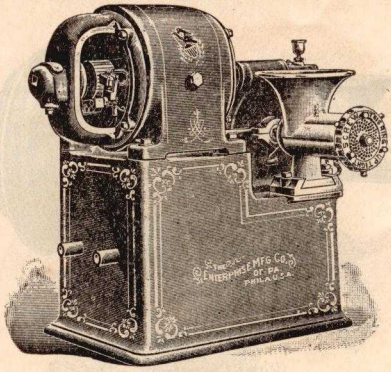
Four Plates are furnished with each Machine, one each with ⅛ in., 3/16 in., ¼ in and ⅜ in holes; also four Knives

See remarks pertaining to Power Choppers on pages 27, 28 and 29

Price on Application **Directions with each Machine**

"ENTERPRISE"
Meat and Food Chopper

FITTED WITH ½ OR ¾ H. P. MOTOR



No. 822

For Direct Current

Height, 24 in. Length, 25 in. Width, 19 in. Weight, 245 lbs.

Will be furnished with ½ or ¾ H. P. Motor as ordered.

There are two speeds, **Fast** and **Slow,** which can be instantly changed from one to the other.

The Chopper is detachable so it can be placed in Ice Chest if desired.

Pulley and Bearing as shown on page 44 will be supplied when so ordered.

CAPACITY

	½ H. P.	¾ H. P.
Fast Speed		
Pork	450 lbs.	700 lbs. per hour
Beef (second cutting)	150 lbs.	200 lbs. per hour
Slow Speed		
Pork	300 lbs.	450 lbs. per hour
Beef (first cutting)	200 lbs.	300 lbs. per hour

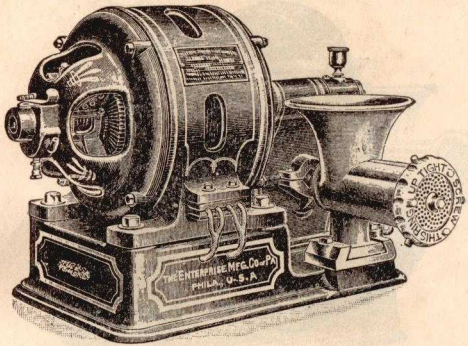
Four Plates are furnished with each Machine, one each with ⅛ in., 3/16 in., ¼ in. and ⅜ in. holes; also four Knives.

See remarks pertaining to Power Choppers on pages 27, 28 and 29

Price on Application **Directions with each Machine**

"ENTERPRISE"
Meat and Food Chopper

FITTED WITH ½ H. P. MOTOR



No. 822

For Alternating Current

Height, 15 in. Length, 23 in. Width, 18 in. Weight, 210 lbs.

Choppers fitted with Alternating Current Motor have but one speed, which is **Slow.**

The Chopper is detachable so it can be placed in Ice Chest if desired.

Pulley and Bearing as shown on page 44 will be supplied when so ordered.

CAPACITY

Pork	300 lbs. per hour
Beef (first cutting).....	200 lbs. per hour
Beef (second cutting).....	100 lbs. per hour

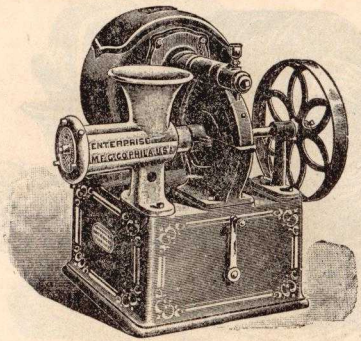
Four Plates are furnished with each Machine, one each with ⅛ in., 5/16 in., ¼ in. and ⅜ in. holes; also four Knives.

See remarks pertaining to Power Choppers on pages 27, 28 and 29

Price on Application **Directions with each Machine**

"ENTERPRISE"
Meat and Food Chopper

FITTED WITH 1 OR 2 H. P. MOTOR



No. 841

For Direct Current

Height, 28 in. Length, 32 in. Width, 25 in. Weight, 400 lbs.

Will be furnished with 1 or 2 H. P. Motor as ordered.

There are two speeds, **Fast** and **Slow** which can be instantly changed from one to the other.

When so ordered a Pulley and Bearing, as illustrated, will be supplied for driving a Mixer or Grindstone while Chopper is not in use.

When Machine is fitted with 2 H. P Motor it will drive both.

CAPACITY

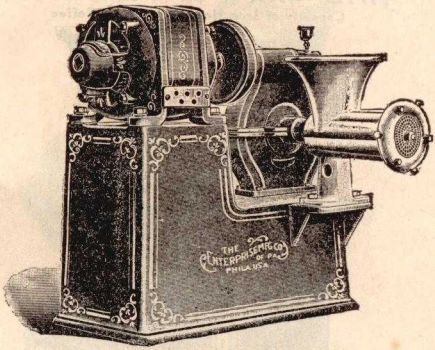
	Fast Speed 1 H. P.	2 H. P.
Pork	750 lbs.	1000 lbs. per hour
Beef (second cutting)	400 lbs.	600 lbs. per hour
	Slow Speed	
Pork	500 lbs.	750 lbs. per hour
Beef (first cutting)	500 lbs.	750 lbs. per hour

Four Plates are furnished with each Machine, one each with ⅛ in., 3/16 in., ¼ in. and ⅜ in. holes; also four Knives.

See remarks pertaining to Power Choppers on pages 27, 28 and 29

Price on Application **Directions with each Machine**

"ENTERPRISE"
Meat and Food Chopper
FITTED WITH 1 OR 2 H. P. MOTOR



No. 841

For Alternating Current

Height, 30 in. Length, 33 in. Width, 24 in. Weight, 450 lbs.

Will be furnished with one or two H. P. Motor as ordered.

Choppers fitted with Alternating Current Motor have but one speed, which is **Slow.**

Pulley and Bearing as shown on page 44 will also be supplied when so ordered.

CAPACITY

	1 H. P.	2 H. P.
Pork	500 lbs.	700 lbs. per hour
Beef (first cutting)	500 lbs	700 lbs. per hour
Beef (second cutting).....	300 lbs.	450 lbs. per hour

Four Plates are furnished with each Machine, one each with ⅛ in., 3/16 in., ¼ in. and ⅜ in. holes; also four Knives.

See remarks pertaining to Power Choppers on pages 27, 28 and 29

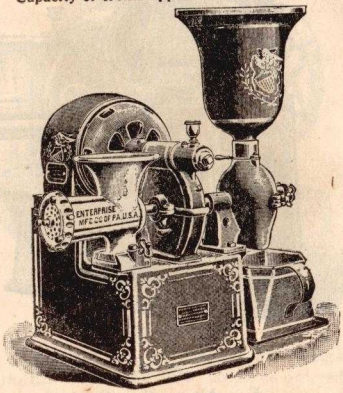
Price on Application **Directions with each Machine**

"Enterprise" Combination

Rapid Grinding and Pulverizing Mill, and Meat and Food Chopper

FITTED WITH ½ OR ¾ H. P. MOTOR

Capacity of Iron Hopper—6 lbs. of Coffee



No. 8722

Height, 30 inches. Length, 25 inches. Width, 26 inches. Weight, 275 lbs.

Will be furnished for Direct or Alternating Current.

Direct Current Machines are fitted with ¾ H. P. Motors, adjusted for **Fast** or **Slow** speed, which can be instantly changed from one to the other. Both Chopper and Mill can be used at the same time, but on **Slow Speed** only.

Alternating Current Machines have but one speed, which is **Slow,** and being fitted with ½ H. P. Motor, the operator must not attempt to use both Mill and Chopper at the same time, as the Motor is not sufficiently powerful.

The Chopper is detachable so it can be placed in Ice Chest if desired.

CAPACITY

Fast Speed

Granulating	2 lbs. of Coffee per minute
Pork	450 lbs. per hour
Beef (second cutting)	150 lbs. per hour

Slow Speed

Granulating	1½ lbs. of Coffee per minute
Pulverizing	⅜ lbs. of Coffee per minute
Pork	300 lbs. per hour
Beef (first cutting)	200 lbs. per hour

Can be regulated to grind Coffee coarse or fine while Mill is running

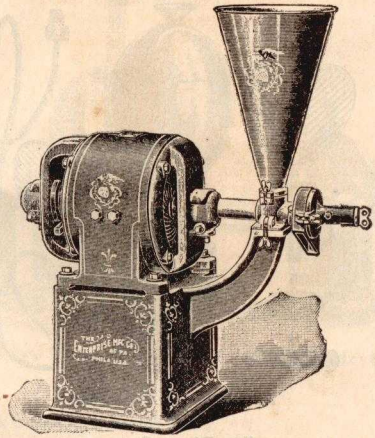
Pulverizing Grinders furnished only when so ordered

Four Plates are furnished with each Chopper, one each with ⅛ in., 3/16 in., ¼ in. and ⅜ in. holes; also four Knives.

See remarks pertaining to Power Choppers on pages 27, 28 and 29

Price on Application **Directions with each Machine**

"ENTERPRISE"
Special Grinding Machine



No 835 (Direct Connected)

Height, 35 in. Length, 34 in. Width, 18 in. Weight, 450 lbs.

Will be furnished with 2 H. P Direct Current Motor or 3 H. P. Alternating Current Motor.

This new Machine is designed for grinding oily and sticky substances into a Paste.

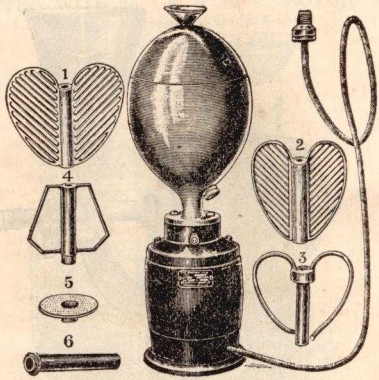
Especially adapted for making Almond Paste, Peanut Butter, (150 lbs. per hour) and **Grinding Corn for Tortilla, a Food Product largely used in Mexico and South American Countries.**

Price on Application **Directions with each Machine**

"Enterprise" Mixer

FITTED WITH ⅛ H. P. MOTOR

Capacity, 2 quarts Mayonnaise



No. 892 (Direct Connected)

For Direct Current

Height, 26 inches. Diameter of Base, 7 inches. Width, 9 inches.
Weight, complete, 56 pounds.

This Mixer was designed for use in Hotels, Bakeries, Restaurants, Confectioneries, etc

USES OF WHIPS

No. 1 Whip is for mixing all kinds Griddle Cakes, Pan Cakes, Johnny Cakes, Sponge Cakes, Butter Sponge Cake, Waffles, Meringues, Souffles, Omelettes, all kinds of Light Batters, Whipping Cream, Eggs, etc

No. 2 Whip is for mixing Muffins, Heavy Cake Batters, such as Pound Cake, Fruit Cake, Macaroons, etc , Hard Sauce, Mayonnaise Dressing, Fish Cakes, Mashed Potatoes, etc

No. 3 Whip is for mixing Dough for Rolls, Yeast Bread, Yeast Brown Bread, Yeast Powder Biscuit, Tea Buns, etc

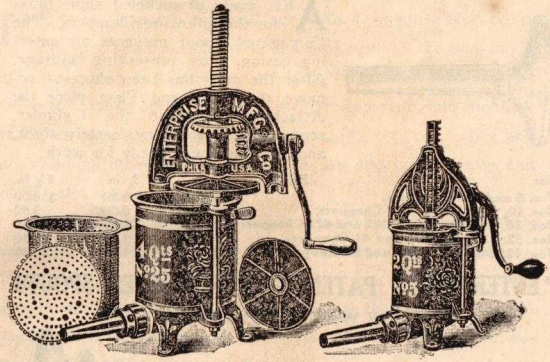
Nos. 4 and 5 Whips are for straining Purees, Soups, Sauces, Fruits, etc., etc

No. 6 is a Spout which can be attached to the Bowl for draining Soups, Sauces and Purees, etc , without detaching the Bowl.

Price on Application **Directions with each Machine**

"ENTERPRISE"
Sausage Stuffer, Lard and Fruit Press

WITH NEW PATENTED CORRUGATED SPOUT



Screw Movement Rack Movement

POINTS OF MERIT

The Iron Cylinder is bored True.

The Tin Cylinder has Lips to enable the Operator to remove the Hot Cracklings with little or no inconvenience.

No Hot Iron Cylinder to handle when pressing Lard.

The Patent Latch prevents breakage of Plates.

The New Patented Corrugated Spout prevents air entering the Casing, thus assuring the preservation of Sausage.

A Stuffing Attachment, as illustrated on page 50, fitted to a No. 26 or No. 41 Power Meat Chopper, makes a first-class Power Sausage Stuffer.

No.	JAPANNED	Prices
5	2 quart, Rack	$3.75
15	2 quart, Screw	4.50
25	4 quart, Screw	5.50
31	6 quart, Screw	6.25
35	8 quart, Screw	7.00

Nos. 5 to 20 packed 6 in a case

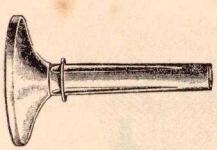
No.	TINNED	Prices
10	2 quart, Rack	$4.50
20	2 quart, Screw	5.25
30	4 quart, Screw	6.75
40	8 quart, Screw	9.00

Nos. 25 to 40 packed 1 in a case

"ENTERPRISE"

Sausage Stuffing Attachments

WITH NEW PATENTED CORRUGATED SPOUT

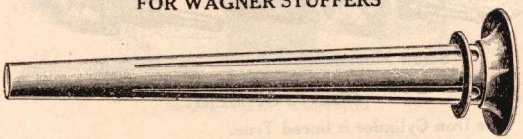


ARE made of nickeled spun brass for the following Choppers. The Corrugated Spout prevents air entering casing, thus preserving sausage. After the meat has been chopped, remove the Knife and Plate, place the Attachment against the Cylinder, screw the Ring up moderately tight, and the Machine is ready for work.

For	PRICES	¾ in	1¼ in.
Nos. 5 and 105 Choppers,	Per Dozen	$ 5.50	$ 9.00
Nos. 10, 110, 12 and 112 Choppers,	" "	6.00	9.50
Nos. 26, 20, 120, 22, 122, 222 and 422 Choppers	" "	7.50	10.50
Nos. 32, 132, 232, 432 and 41 Choppers,	" "	8.75	13.50
Nos. 42, 242, 43, 44, 51 and 52 Choppers,	" "	24.00	27.50

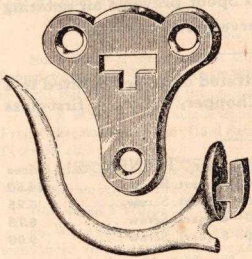
"ENTERPRISE" PATENTED CORRUGATED SPOUTS

FOR WAGNER STUFFERS



Size	⅜ in.	½ in.	⅝ in.	1 in.	1¼ in.
Each	$.50	$.55	$.60	$.80	$.90

"Enterprise" Detachable Meat Hooks



☞ TINNED ☜

THIS Detachable Meat Hook is made of malleable iron, nicely tinned, and consists of only two parts, a T Hook and Plate, as shown in the illustration. It is simple to adjust and easily taken apart for cleaning.

PRICES	PER GROSS
No. 1, with tinned Screws,	$10.00
No. 2, " " "	12.00
No. 3, " " "	14.00
No. 4, " " "	20.00

In Packages of ⅓ Gross each

"ENTERPRISE"
Rapid Grinding and Pulverizing Mills

THE principle upon which all our Mills (excepting Nos. 00, 0, 235, 350, 450, 059, 096, 096½ and 916) operate, the easy mode of opening them, the facility with which the interior parts may be gotten at or taken out for cleaning, etc., are apparent from the illustration on page 53. Nos. 00, 0, 235, 350, 450, 059, 096, 096½ and 916, although different in construction, are also conveniently and easily taken apart.

We have made great improvements in the Grinders of all Mills from Nos. 1 to 18, designating them as our new "Rapid" Grinders. These Mills, with the exception of Nos. 1 to 4 (which are fitted with Pulverizing Grinders only), according to the desire of the purchaser, are fitted with one of two styles of Grinders adapted, respectively, for Granulating or Pulverizing.

The new style Granulating Grinders will grind as fine as our old style No. 9 Spice Grinders, and when not otherwise specified the new Granulating Grinders will be furnished.

The new style Pulverizing Grinders will produce pulverized coffee and can also be regulated for granulating if desired. For granulating, however, they are inferior to the new style Granulating Grinders, although still superior to the old style Granulating Grinders, occupying a position about midway between the two.

The Grinders of all our Mills are strong, do their work evenly and, in the smaller sizes, can be regulated to grind coarse or fine by means of a Regulating or Thumb Screw. Nos. 9 to 24, 209 to 218 and 512 to 916, 059, 096 and 096½ have a new regulating device so constructed as to enable the operator to adjust the Grinders for coarse or fine grinding while the Mill is running. When required a new set of Grinders can be put in at small cost, as **all parts of our Mills are interchangeable.**

"ENTERPRISE"

Rapid Grinding and Pulverizing Mills

(Continued)

THE No. 200 series is a line of very heavy Mills, being intended more particularly for store use in grinding coffee.

The Nos. 216 and 218 Mills, when run by power, can be **specially** fitted with our patented "Rapid" Grinders (Pulverizing or Granulating), and it is therefore necessary to specify the purpose for which Mills are to be used and how fine the material is to be ground. When specifications are not given Mill will be fitted with Grinders for granulating coffee. When Rapid Grinders are used these two Mills (Nos. 216 and 218) cannot be used by hand, but only by power, requiring **Pulleys 24″ x 3″, $19.00 per pair.**

Maximum Power required, 3 Horse

SPEED

Granulating, 200 revolutions per minute.
Pulverizing, 75 revolutions per minute.

PRODUCT

Granulating, 10 lbs. of Coffee per minute.
Pulverizing, 2½ lbs. of Coffee per minute.

When Mills are run by Power, leave off Handle on Fly Wheel

Stand Mills, when run by power coming from below, require shaft sufficiently extended so that belting will clear the legs.

Particular attention is invited to the new Mills, Nos. 512, 514, 712, 714, 716 and 718. These Mills, judged by capacity, price, ease of operation and quality of product, are ahead of any Mills on the market.

"ENTERPRISE"

Bone, Shell and Corn Mills

Mills Nos. 550, 650 and 750 (described on page 91) for grinding **Dry Bones, Oyster and other Shells, Corn, etc.,** we consider the **best all around Mills** ever put on the market. **They will not Pulverize.**

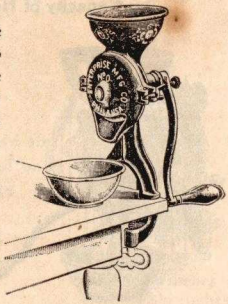
"ENTERPRISE"
Rapid Grinding and Pulverizing Mills

Capacity of Hoppers—4 ozs. of Coffee

No. 00, a side Mill, is intended to be screwed to the wall, dresser, or any other convenient place in the kitchen.

No. 0 can be clamped to a table or bench.

Will Granulate 6 ozs. of Coffee per minute.



No. 00, $1.25
Height, 9 in.
Weight, 6 lbs.

No. 0, $1.50
Height, 11½ in.
Weight, 6 lbs.

Packed 12 in a case

Mills illustrated on this page will "Pulverize" and are especially adapted for family use

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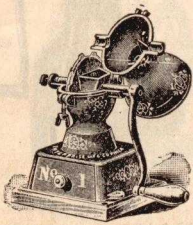
Capacity of Hopper—4 ozs. of Coffee
Granulates 6 ozs. of Coffee per minute

Showing No. 1 Mill Closed



Showing No. 1 Mill Open

No 1, $2.25
Height, 12½ inches. Weight, 10 lbs.

Packed 6 or 12 in a case

Grinders Warranted Equal to Steel

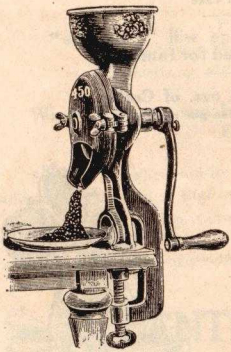
"ENTERPRISE"

Rapid Grinding and Pulverizing Mills

Capacity of Hoppers—1 lb. of Coffee

No. 350, $3.50

Height, - - 16⅝ inches
Weight, 17 lbs.



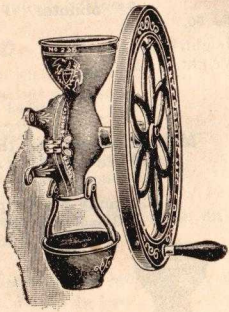
No. 450, $4.50

Height, - - 21 inches
Weight, 19½ lbs.

Mills illustrated on this page will "Pulverize"

Will Granulate ¾ lb. of Coffee per minute.

Adapted for Steamboats, Butchers, Lumber Camps or wherever it is desirable to save space.



No. 235, $6.00

Height, 18 in., Diam. of Wheel, 17 in.
Weight, 29 lbs.

The No. 235 was designed especially for Butchers' use in grinding spices.

Packed 3 or 6 in a case

Grinders Warranted Equal to Steel

"ENTERPRISE"
Rapid Grinding and Pulverizing Mills

Capacity of Iron Hopper, 4 ozs. of Coffee

Capacity of Nickel Plated Hopper 7 ozs. of Coffee

Will Granulate six ounces of Coffee per minute

No. 2, $3.75

Height, 12½ inches
Wheels, 8¾ inches diameter
Weight, 15 lbs.

Packed 6 in a case

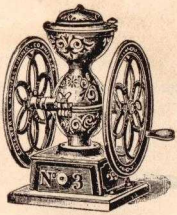
No. 2½, $5.00

Height, 15 inches
Wheels, 8¾ inches diameter
Weight, 14 lbs.

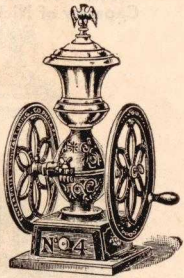
Mills illustrated on this page will "Pulverize"

Capacity of Iron Hopper, ½ lb. of Coffee

Capacity of Nickel Plated Hopper ¾ lb. of Coffee



Will Granulate ½ lb. of Coffee per minute



No. 3, $5.50

Height, 15 inches
Wheels, 10¾ inches diameter
Weight, 22½ lbs.

Packed 3 or 6 in a case

No. 4, $8.00

Height, 20½ inches
Wheels, 10¾ inches diameter
Weight, 22 lbs.

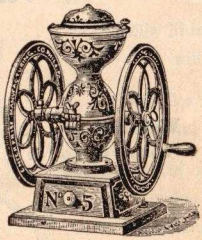
Packed 1 in a case

Grinders Warranted Equal to Steel

"ENTERPRISE"

Rapid Grinding and Pulverizing Mills

Capacity of Iron Hopper—¾ lb. of Coffee



No. 5, $8.00

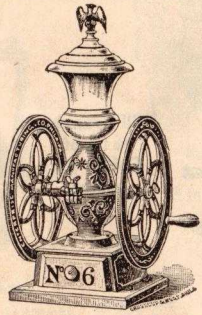
Height, 17 inches. Wheels, 12½ inches diameter. Weight, 36 lbs.

Packed 3 in a case

Mills on this page will granulate ¾ lb. of Coffee per minute

In ordering specify purpose for which Mill is to be used and how fine material is to be ground. When specifications are not given, Mill will be sent with Grinders for granulating coffee.

Capacity of Nickel-Plated Hopper—1¾ lbs. of Coffee



No. 6, $12.00

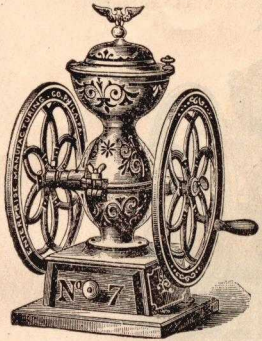
Height, 24 inches. Wheels, 12½ inches diameter. Weight, 35 lbs.

Packed 1 in a case

Grinders Warranted Equal to Steel

"ENTERPRISE"
Rapid Grinding and Pulverizing Mills

Capacity of Iron Hopper—1¾ lbs. of Coffee



Height, 21½ inches.
Wheels, 17 inches diameter.
Weight, 62 lbs.

No. 7, $11.00

Packed 1 in a crate

Mills on this page will granulate a pound of Coffee as fine as required ordinarily, in 75 turns.

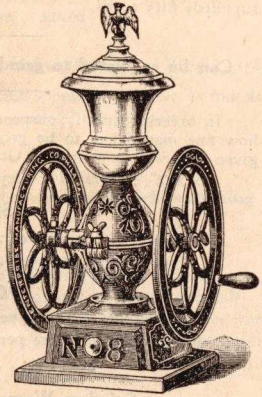
In ordering specify purpose for which Mill is to be used and how fine material is to be ground. When specifications are not given, Mill will be sent with Grinders for granulating coffee.

Capacity of Nickel-Plated Hopper—2¼ lbs. of Coffee

Height, 27 inches.
Wheels, 17 inches diameter.
Weight, 59 lbs.

No 8, $16.00

Packed in one crate and one box

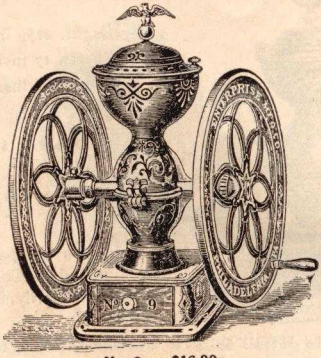


Grinders Warranted Equal to Steel

"ENTERPRISE"

Rapid Grinding and Pulverizing Mill

Capacity of Iron Hopper—3 lbs. of Coffee



No. 9, $16.00

Height, 24 inches. Wheels, 19½ in. diameter Weight, 107 lbs.

Seventy-five turns by hand will granulate a pound of Coffee as fine as required ordinarily and by power (larger Grinders being supplied) fifty turns.

Can be regulated to grind coarse or fine while running

In ordering specify purpose for which Mill is to be used and how fine material is to be ground. When specifications are not given Mill will be sent with Grinders for granulating coffee

18" x 2" Decorated Pulleys for power, $14.00 per pair.

SPEED

Granulating, not over 200 revolutions per minute.
Pulverizing, not over 100 revolutions per minute.

POWER

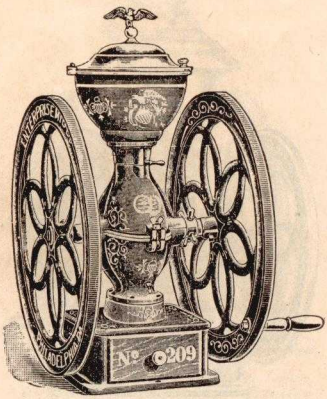
Granulating, ½ Horse per 100 revolutions per minute.
Pulverizing, 1 Horse per 100 revolutions per minute.

Packed 1 in a crate

Grinders Warranted Equal to Steel

"Enterprise" Coffee Mill

Capacity of Iron Hopper—5 lbs. of Coffee



No. 209, $24.00

Height, 33 inches. Wheels, 25 inches diameter. Weight, 156 lbs.

Fifty turns by hand will grind a pound of Coffee as fine as required ordinarily, but will not pulverize.

Can be regulated to grind coarse or fine while running

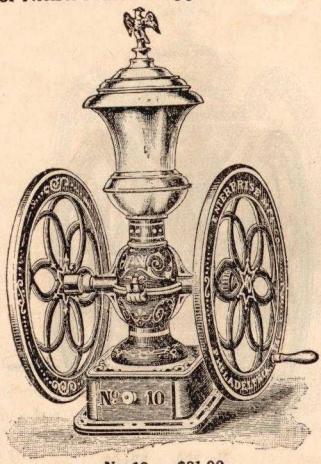
This Mill is not intended for grinding Spices.
12" x 2" Decorated Pulleys for power, $10.00 per pair.
Speed not to exceed 200 revolutions per minute.
Requires one (1) Horse Power per 100 revolutions per minute.

Packed 1 in a crate

Grinders Warranted Equal to Steel

"ENTERPRISE"
Rapid Grinding and Pulverizing Mill

Capacity of Nickel-Plated Hopper—4½ lbs. of Coffee



No. 10, $21.00

Height, 28 inches. Wheels, 19½ in. diameter. Weight, 102 lbs.

Seventy-five turns by hand will granulate a pound of coffee as fine as required ordinarily and by power (larger Grinders being supplied) fifty turns.

Can be regulated to grind coarse or fine while running

In ordering specify purpose for which Mill is to be used and how fine material is to be ground. When specifications are not given, Mill will be sent with Grinders for granulating coffee.

18" x 2" Decorated Pulleys for power, $14.00 per pair.

SPEED

Granulating, not over 200 revolutions per minute.
Pulverizing, not over 100 revolutions per minute.

POWER

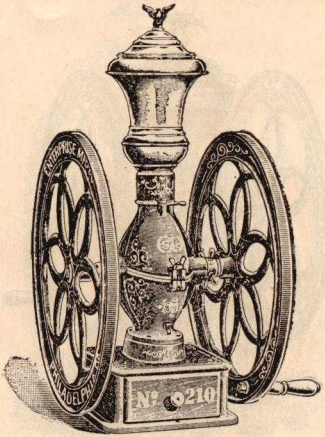
Granulating, ½ Horse per 100 revolutions per minute.
Pulverizing, 1 Horse per 100 revolutions per minute.

Packed in one crate and one box

Grinders Warranted Equal to Steel

"Enterprise" Coffee Mill

Capacity of Nickel-Plated Hopper—4½ lbs. of Coffee



No. 210, $30.00

Height, 37 inches. Wheels, 25 inches diameter. Weight, 147 lbs.

Fifty turns by hand will grind a pound of Coffee as fine as required ordinarily, but will not pulverize.

Can be regulated to grind coarse or fine while running

This Mill is not intended for grinding Spices.
12" x 2" Decorated Pulleys for power, $10.00 per pair.
Speed not to exceed 200 revolutions per minute.
Requires one (1) Horse Power per 100 revolutions per minute.

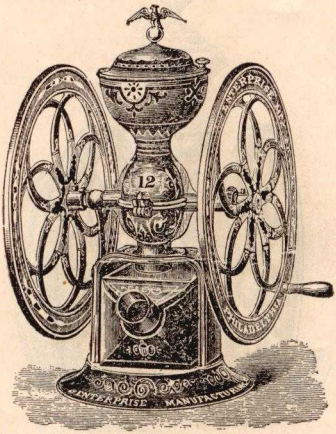
Packed in one crate and one box

Grinders Warranted Equal to Steel

"ENTERPRISE"

Rapid Grinding and Pulverizing Mill

Capacity of Iron Hopper—5 lbs. Coffee



No. 12, $24.00

Height, 32 inches. Wheels, 25 inches diameter. Weight, 141 lbs.

Fifty turns by hand will granulate a pound of Coffee as fine as required ordinarily.

Can be regulated to grind coarse or fine while running

In ordering specify purpose for which Mill is to be used and how fine material is to be ground. When specifications are not given Mill will be sent with Grinders for granulating coffee.

18" x 2" Decorated Pulleys for power, $14.00 per pair.

SPEED

Granulating, not over 200 revolutions per minute.

Pulverizing, not over 100 revolutions per minute.

POWER

Granulating, ½ Horse per 100 revolutions per minute.

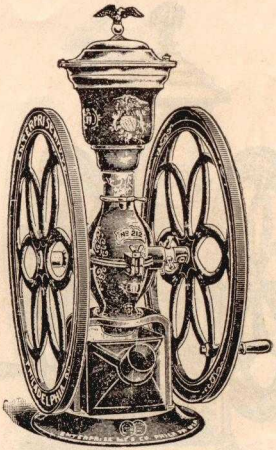
Pulverizing, 1 Horse per 100 revolutions per minute.

Packed one in a crate

Grinders Warranted Equal to Steel

"Enterprise" Coffee Mill

Capacity of Iron Hopper—6½ lbs. of Coffee



No. 212, $35.00

Height, 43 inches. Wheels, 31 inches diameter. Weight, 211 lbs

Fifty turns by hand will grind a pound of Coffee as fine as required ordinarily, but will not pulverize.

Can be regulated to grind coarse or fine while running

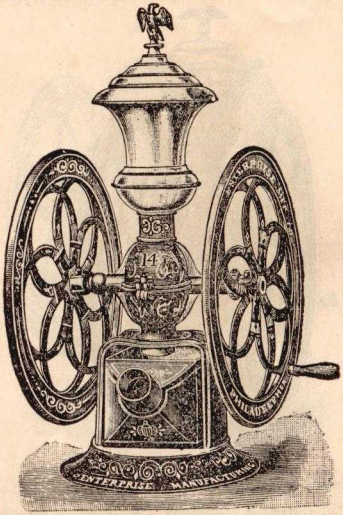
This Mill is not intended for grinding Spices.
12" x 2" Decorated Pulleys for power, $10.00 per pair.
Speed not to exceed 200 revolutions per minute.
Requires one (1) Horse Power per 100 revolutions per minute.

Packed in two crates and one box

Grinders Warranted Equal to Steel

"ENTERPRISE"
Rapid Grinding and Pulverizing Mill

Capacity of Nickel-Plated Hopper—7½ lbs. of Coffee



No. 14, $30.00

Height, 42 inches. Wheels, 25 inches diameter. Weight, 128 lbs.

Fifty turns by hand will granulate a pound of Coffee as fine as required ordinarily.

Can be regulated to grind coarse or fine while running

In ordering specify purpose for which Mill is to be used and how fine material is to be ground. When specifications are not given Mill will be sent with Grinders for granulating coffee.

18" x 2" Decorated Pulleys for power, $14.00 per pair

SPEED

Granulating, not over 200 revolutions per minute.
Pulverizing, not over 100 revolutions per minute.

POWER

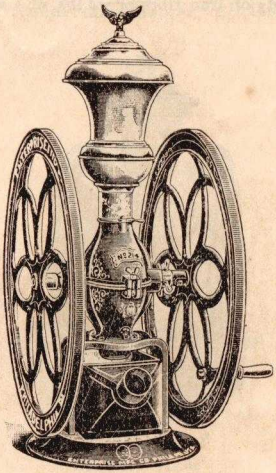
Granulating, ½ Horse per 100 revolutions per minute.
Pulverizing, 1 Horse per 100 revolutions per minute.

Packed in one crate and one box

Grinders Warranted Equal to Steel

"Enterprise" Coffee Mill

Capacity of Nickel-Plated Hopper—7½ lbs. of Coffee



No. 214, $40.00

Height, 44 inches. Wheels, 31 inches diameter. Weight, 199 lbs.
Fifty turns by hand will grind a pound of Coffee as fine as required ordinarily, but will not pulverize.

Can be regulated to grind coarse or fine while running

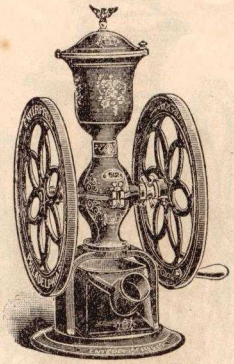
This Mill is not intended for grinding Spices.
12″ x 2″ Decorated Pulleys for power, $10.00 per pair.
Speed not to exceed 200 revolutions per minute.
Requires one (1) Horse Power per 100 revolutions per minute.

Packed in two crates and one box

Grinders Warranted Equal to Steel

"ENTERPRISE"
Rapid Grinding and Pulverizing Mill

Capacity of Iron Hopper—2 lbs. of Coffee



No. 512, $15.00

Height, 31 inches. Wheels, 17 inches diameter. Weight, 62 lbs.

One hundred and twenty turns will granulate a pound of Coffee as fine as required ordinarily.

Can be regulated to grind coarse or fine while running

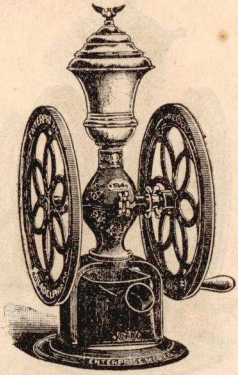
In ordering specify purpose for which Mill is to be used and how fine material is to be ground. When specifications are not given Mill will be sent with Grinders for granulating coffee.

Packed in one crate and one box

Grinders Warranted Equal to Steel

"ENTERPRISE"
Rapid Grinding and Pulverizing Mill

Capacity of Nickel-Plated Hopper—2¼ lbs. of Coffee



No. 514, $17.00

Height, 31 inches. Wheels, 17 inches diameter. Weight, 58 lbs.
One hundred and twenty turns will granulate a pound of Coffee as fine as required ordinarily.

Can be regulated to grind coarse or fine while running

In ordering specify purpose for which Mill is to be used and how fine material is to be ground. When specifications are not given Mill will be sent with Grinders for granulating coffee.

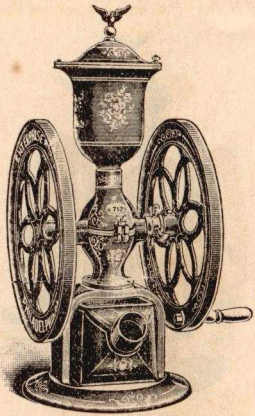
Packed in one crate and one box

Grinders Warranted Equal to Steel

"ENTERPRISE"

Rapid Grinding and Pulverizing Mill

Capacity of Iron Hopper—3½ lbs. of Coffee



No. 712, $18.00

Height, 36 inches. Wheels, 19 inches diameter. Weight, 99 lbs.

Seventy-five turns by hand will granulate a pound of Coffee as fine as required ordinarily.

Can be regulated to grind coarse or fine while running

In ordering specify purpose for which Mill is to be used and how fine material is to be ground. When specifications are not given Mill will be sent with Grinders for granulating coffee.

14" x 1½" Decorated Pulleys for power, $12.00 per pair.

SPEED

Granulating, not over 200 revolutions per minute.
Pulverizing, not over 100 revolutions per minute.

POWER

Granulating, ¼ Horse per 100 revolutions per minute.
Pulverizing, ½ Horse per 100 revolutions per minute.

Packed in one crate and one box

Grinders Warranted Equal to Steel

"ENTERPRISE"

Rapid Grinding and Pulverizing Mill

Capacity of Nickel-Plated Hopper—4 lbs. of Coffee

No. 714, $22.00

Height, 36 inches. Wheels, 19 inches diameter. Weight, 90 lbs.
Seventy-five turns by hand will granulate a pound of Coffee as fine as required ordinarily.

Can be regulated to grind coarse or fine while running

In ordering specify purpose for which Mill is to be used and how fine material is to be ground. When specifications are not given Mill will be sent with Grinders for granulating coffee.

14" x 1½" Decorated Pulleys for power, $12.00 per pair.

SPEED

Granulating, not over 200 revolutions per minute.
Pulverizing, not over 100 revolutions per minute.

POWER

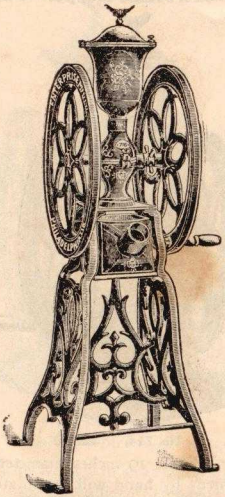
Granulating, ¼ Horse per 100 revolutions per minute.
Pulverizing, ½ Horse per 100 revolutions per minute.

Packed in one crate and one box

Grinders Warranted Equal to Steel

"ENTERPRISE"
Rapid Grinding and Pulverizing Mill

Capacity of Iron Hopper—3½ lbs. of Coffee



No. 716, $32.50

Height, 5 feet. Wheels, 25 inches diameter. Weight, 170 lbs.
Seventy-five turns by hand will granulate a pound of Coffee as fine as required ordinarily.

Can be regulated to grind coarse or fine while running

In ordering specify purpose for which Mill is to be used and how fine material is to be ground. When specifications are not given Mill will be sent with Grinders for granulating coffee.

14" x 1½" Decorated Pulleys for power, $12.00 per pair.

SPEED

Granulating, not over 200 revolutions per minute.
Pulverizing, not over 100 revolutions per minute.

POWER

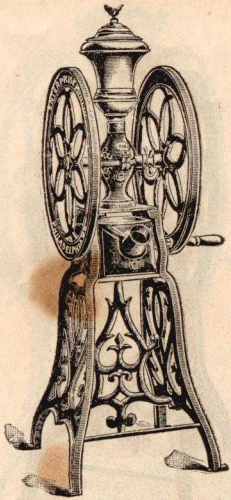
Granulating, ¼ Horse per 100 revolutions per minute.
Pulverizing, ½ Horse per 100 revolutions per minute.

Packed in two crates and one box

Grinders Warranted Equal to Steel

"ENTERPRISE"
Rapid Grinding and Pulverizing Mill

Capacity of Nickel-Plated Hopper—4 lbs. of Coffee



No. 718, $36.50

Height, 5 feet. Wheels, 25 inches diameter. Weight, 162 lbs.
Seventy-five turns by hand will granulate a pound of Coffee as fine as required ordinarily.

Can be regulated to grind coarse or fine while running

In ordering specify purpose for which Mill is to be used and how fine material is to be ground. When specifications are not given Mill will be sent with Grinders for granulating coffee.

14" x 1½" Decorated Pulleys for power, $12.00 per pair.

SPEED

Granulating, not over 200 revolutions per minute.
Pulverizing, not over 100 revolutions per minute.

POWER

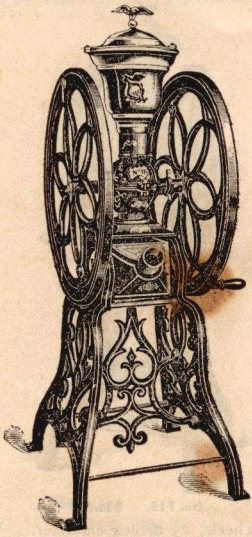
Granulating, ¼ Horse per 100 revolutions per minute.
Pulverizing, ½ Horse per 100 revolutions per minute.

Packed in two crates and one box

Grinders Warranted Equal to Steel

"ENTERPRISE"
Rapid Grinding and Pulverizing Mill

Capacity of Iron Hopper—6½ lbs. of Coffee



No. 16, $40.00

Height, 5 ft. 3 inches. Wheels, 31 inches diameter. Weight, 250 lbs.
Fifty turns by hand will granulate a pound of Coffee as fine as required ordinarily.

Can be regulated to grind coarse or fine while running

In ordering specify purpose for which Mill is to be used and how fine material is to be ground. When specifications are not given Mill will be sent with Grinders for granulating coffee.
18" x 2" Decorated Pulleys for power, $14.00 per pair.

SPEED

Granulating, not over 200 revolutions per minute.
Pulverizing, not over 100 revolutions per minute.

POWER

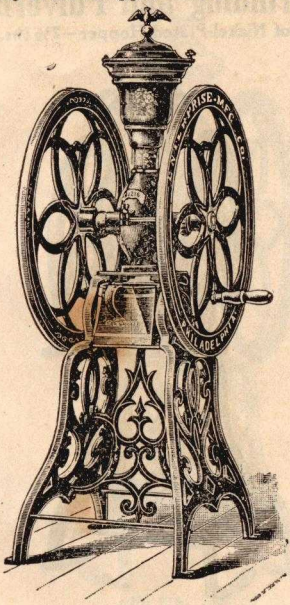
Granulating, ½ Horse per 100 revolutions per minute.
Pulverizing, 1 Horse per 100 revolutions per minute.

Packed in two crates and one box

Grinders Warranted Equal to Steel

"Enterprise" Coffee Mill

Capacity of Iron Hopper—6½ lbs. of Coffee



No. 216, $47.50

Height, 5 ft. 8 in. Wheels, 35 in. diameter. Weight, 320 lbs.
Fifty turns by hand will granulate a pound of Coffee as fine as required ordinarily.

Can be regulated to grind coarse or fine while running

Not intended for Grinding Spices when fitted with Old Style Grinders.

13" x 2" Decorated Pulleys for power, $11.00 per pair.
Speed not to exceed 200 revolutions per minute.
Requires one (1) Horse Power per 100 revolutions per minute.

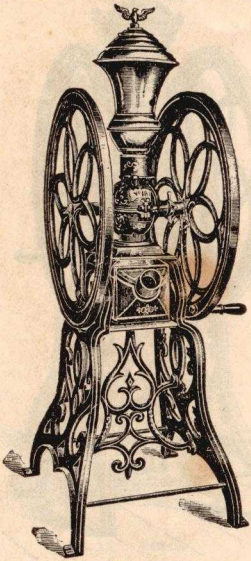
For Granulating and Pulverizing with New Style Rapid Grinders, see page 52.

Packed in two crates and one box

Grinders Warranted Equal to Steel

"ENTERPRISE"
Rapid Grinding and Pulverizing Mill

Capacity of Nickel-Plated Hopper—7½ lbs. of Coffee



No. 18, $45.00

Height, 5 ft. 8 inches. Wheels, 31 inches diameter Weight, 233 lbs.
Fifty turns by hand will granulate a pound of Coffee as fine as required ordinarily

Can be regulated to grind coarse or fine while running

In ordering specify purpose for which Mill is to be used and how fine material is to be ground. When specifications are not given Mill will be sent with Grinders for granulating coffee.

18" x 2" Decorated Pulleys for power, $14.00 per pair

SPEED

Granulating, not over 200 revolutions per minute.
Pulverizing, not over 100 revolutions per minute.

POWER

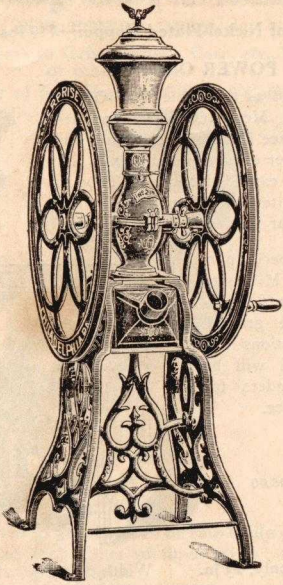
Granulating, ½ Horse per 100 revolutions per minute
Pulverizing, 1 Horse per 100 revolutions per minute.

Packed in two crates and one box

Grinders Warranted Equal to Steel

"Enterprise" Coffee Mill

Capacity of Nickel-Plated Hopper—7½ lbs. of Coffee



No 218, $52.50

Height, 5 ft. 9½ inches. Wheels, 35 in. diameter. Weight, 307 lbs.
Fifty turns by hand will granulate a pound of Coffee as fine as required ordinarily.

Can be regulated to grind coarse or fine while running

Not intended for Grinding Spices when fitted with Old Style Grinders.

13" x 2" Decorated Pulleys for power, $11.00 per pair.
Speed not to exceed 200 revolutions per minute.

Requires one (1) Horse Power per 100 revolutions per minute.

For Granulating and Pulverizing with New Style Rapid Grinders, see page 52.

Packed in two crates and one box

Grinders Warranted Equal to Steel

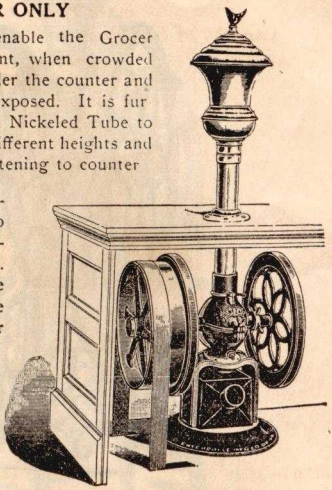
"ENTERPRISE"
Rapid Grinding and Pulverizing Mill

Capacity of Nickel-Plated Hopper—7½ lbs. of Coffee

FOR POWER ONLY

SO constructed as to enable the Grocer or General Merchant, when crowded for room, to place it under the counter and have the Hopper only exposed. It is furnished with an extended Nickeled Tube to provide for counters of different heights and a movable Collar for fastening to counter

In ordering specify purpose for which Mill is to be used and how fine material is to be ground. When specifications are not given, Mill will be sent with Grinders for granulating coffee.



No. 24, $45.00

Height of Mill only, 23 in. Width, 17 in. Weight, 155 lbs.
Pulleys, 18" x 2".

Can be regulated to grind coarse or fine while running

SPEED

Granulating, not over 200 revolutions per minute.
Pulverizing, not over 100 revolutions per minute.

POWER

Granulating, ½ Horse per 100 revolutions per minute.
Pulverizing, 1 Horse per 100 revolutions per minute.

Packed in two crates and one box

Grinders Warranted Equal to Steel

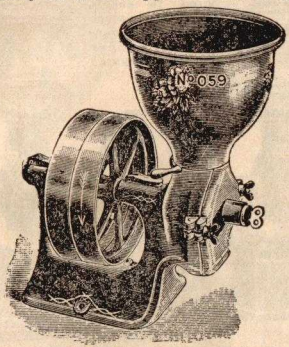
"ENTERPRISE"

Rapid Grinding and Pulverizing Mill

FOR POWER ONLY

Adapted for Farmers to Grind Wheat, Corn, etc., by Windmill or other Power

Capacity of Iron Hopper—5 lbs. of Coffee



No. 059, $25.00

Height, 20 inches. Length, 15 inches. Weight, 60 lbs.

Pulleys, 10" x 1¾".

Can be regulated to grind coarse or fine while running

Can be furnished with either of three styles of Grinders—Granulating, Pulverizing and Spice.

Unless otherwise ordered, Mill will be sent with Pulverizing Grinders.

When ordering extra Grinders, particularly state which kind wanted.

Extra Grinders should be ordered by Pattern number

SPEED

Granulating, not over 400 revolutions per minute.
Pulverizing, not over 250 revolutions per minute.

POWER

Granulating, ⅛ Horse per 100 revolutions per minute.
Pulverizing, ⅜ Horse per 100 revolutions per minute.

CAPACITY

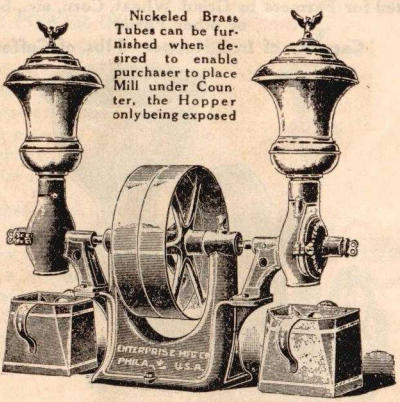
Granulating, 2 lbs. of Coffee per minute.
Pulverizing, ½ lb. of Coffee per minute.

Packed one in a crate

Grinders Warranted Equal to Steel

"ENTERPRISE"
Rapid Grinding and Pulverizing Mill

Each Nickel-Plated Hopper holds 10 lbs. of Coffee


Nickeled Brass Tubes can be furnished when desired to enable purchaser to place Mill under Counter, the Hopper only being exposed
ENTERPRISE MFG CO
PHILA. U.S.A.

No. 096, $100.00

Height, 44 in Length, 45 in. Width, 20 in Weight, 225 lbs.

Pulleys, 20" x 3¼".

No overhead belt necessary. Pulley large enough to allow Machine to be driven from below

Designed for large capacity, compactness, stability and to supply the demand for a Belt Driven Double Mill where large quantities of coffee are to be ground by steam, water or electric power.

The Bearings being Graphite, friction is reduced to a minimum, thereby saving power and prolonging life of the Machine.

Furnished with a set each of Granulating and Pulverizing Grinders, unless otherwise ordered. The Grinders, being right and left hand, cannot be transferred from one Mill to the other.

The regulating device once set is not disturbed by the motion of the Mill.

Can be regulated to grind coarse or fine while running

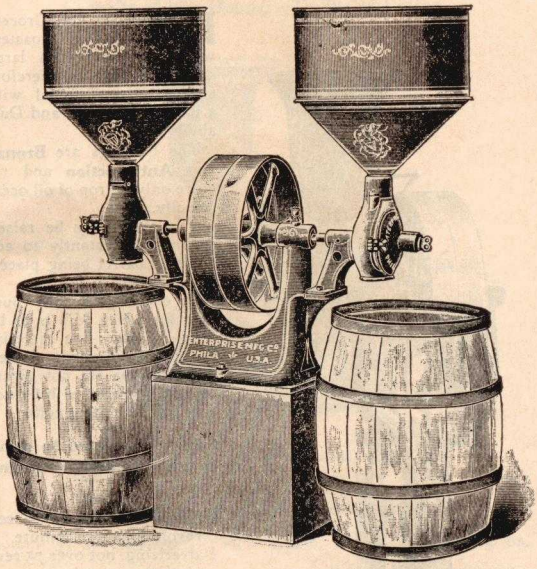
CAPACITY

With 2 Horse Power at 150 revolutions per minute
Granulating, 4 lbs. of Coffee per minute
Pulverizing, 1 lb. of Coffee per minute

Packed in one crate and one box

Grinders Warranted Equal to Steel

"ENTERPRISE"
Rapid Grinding and Pulverizing Mill



No. 096½ $120.00

Same as No. 096, but fitted with Sheet Iron Hoppers (35 x 19 in.), handsomely ornamented, each having a capacity of 100 pounds of Coffee.

Cut shows Mill elevated to admit of barrels, etc., being placed thereunder.

Especially suitable for Coffee Roasting Establishments.

Packed in two crates

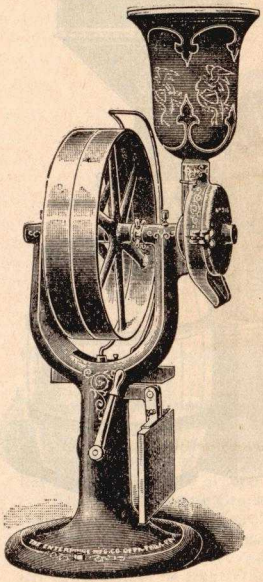
Grinders Warranted Equal to Steel

"ENTERPRISE"

Rapid Grinding and Pulverizing Mill

FOR POWER ONLY

Capacity of Iron Hopper—20 lbs. of Coffee



No. 916, $150.00

DESIGNED for Grocers and Coffee Roasters who grind coffee in large quantities and is therefore especially constructed with a view to Strength and Durability.

The bearings are **Bronze** and **Anti-Friction** and require only a drop of oil occasionally.

The shelf may be raised or lowered instantly to admit of a barrel being placed under outlet.

In ordering, specify purpose for which Mill is to be used and how fine material is to be ground. When specifications are not given, Mill will be sent with Grinders for granulating coffee.

Can be regulated to grind coarse or fine while running

SPEED

Granulating, not over 200 revolutions per minute.

Pulverizing, not over 75 revolutions per minute.

Maximum Power Required

3 Horse

CAPACITY

Granulating, 10 lbs. of Coffee per minute.

Pulverizing, 3 lbs. of Coffee per minute.

Height, 6 ft Diameter of Base, 24 inches. Weight, 600 lbs.
Decorated Pulleys, 26" x 3". Distance from outlet to floor, 32 inches.

Packed in one crate and one box

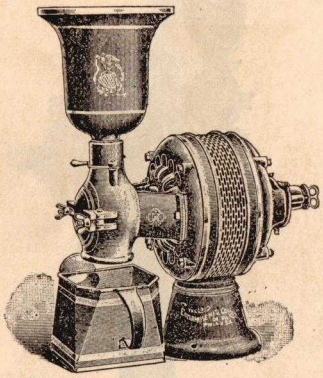
Grinders Warranted Equal to Steel

"ENTERPRISE"

Rapid Grinding Mill

FITTED WITH ¼ H. P. MOTOR

Capacity of Iron Hopper—3½ lbs. of Coffee



No. 82 (Direct Connected)

For Direct or Alternating Current

Height, 23 in Length, 20 in. Width, 10 in. Weight, 85 lbs.

Designed to meet the requirements of the small Grocer, also for use in Hotels and Restaurants.

This Machine has the desirable feature that the Grinders are Direct Connected with the shaft of the motor, thus dispensing with the use of Gears.

CAPACITY

Granulating.....1½ lbs. of Coffee per minute

Can be regulated to grind coarse or fine while running

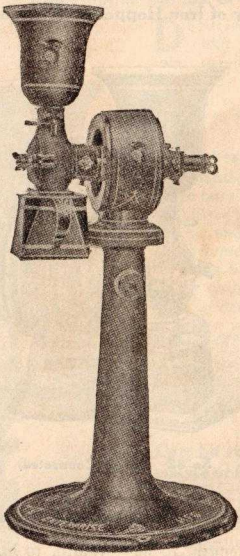
Fitted with granulating Grinders only

Price on Application **Directions with each Machine**

"ENTERPRISE"
Rapid Grinding Mill

FITTED WITH ¼ H. P. MOTOR

Capacity of Iron Hopper—3½ lbs. of Coffee



No. 182 (Direct Connected)

For Direct or Alternating Current

Height, 51 in. Length, 24 in. Width, 20 in. Weight, 176 lbs.

Designed to meet the requirements of the small Grocer, also for use in Hotels and Restaurants.

This machine has the desirable feature that the Grinders are Direct Connected with shaft of the motor, thus dispensing with the use of Gears.

CAPACITY

Granulating . . . . 1½ lbs. of Coffee per minute

Can be regulated to grind coarse or fine while running

Fitted with granulating Grinders only

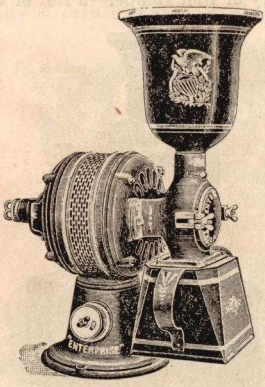
Price on Application **Directions with each Machine**

"ENTERPRISE"

Rapid Grinding and Pulverizing Mill

FITTED WITH ½ AND ¾ H. P. MOTOR

Capacity of Iron Hopper—6 lbs. of Coffee



No. 85 (Direct Connected)

For Direct or Alternating Current

Height, 26 in. Length, 18 in. Width, 10 in. Weight, 90 lbs.

Designed to meet the requirements of the Grocer, also for use in Hotels and Restaurants.

This Machine has the desirable feature that the Grinders are Direct Connected with the shaft of the motor, thus dispensing with the use of Gears.

CAPACITY

Granulating . . . . 3 lbs. of Coffee per minute
Pulverizing . . . ¾ lb. of Coffee per minute

Can be regulated to grind coarse or fine while running

Equipped with Tooth Grinders, which cut the Coffee, but granulate only

Pulverizing Grinders (ribbed) furnished only when so ordered

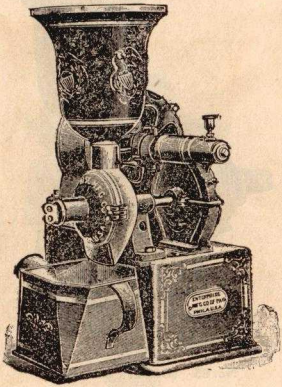
Price on Application **Directions with each Machine**

"ENTERPRISE"

Rapid Grinding and Pulverizing Mill

FITTED WITH ½ H. P. MOTOR

Capacity of Iron Hopper—6 lbs. of Coffee



No. 8712

For Direct or Alternating Current

Height, 30 in. Length, 24 in. Width, 22 in. Weight, 250 lbs.

Designed to meet the requirements of the Grocer, also for use in Hotels and Restaurants.

CAPACITY

Granulating . . . . 2 lbs. of Coffee per minute
Pulverizing . . . ½ lb. of Coffee per minute

Can be regulated to grind coarse or fine while running

Pulverizing Grinders furnished only when so ordered

Tooth Grinders, which cut the Coffee, furnished for Granulating only when so ordered

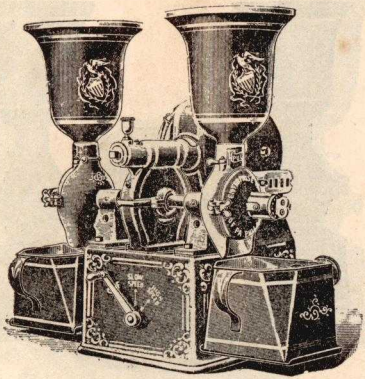
Price on Application **Directions with each Machine**

"ENTERPRISE"

Rapid Grinding and Pulverizing Mill

FITTED WITH ½ H. P. MOTOR

Capacity of each Iron Hopper—6 lbs. of Coffee



No. 08712

For Direct or Alternating Current

Height, 30 in. Length, 24 in. Width, 30 in. Weight, 300 lbs.

One Mill fitted with Grinders for Granulating, the other for Pulverizing.

Both Mills can be operated at the same time for Granulating and Pulverizing, if so desired.

CAPACITY

Granulating . . . . 2 lbs. of Coffee per minute
Pulverizing . . . . ½ lb. of Coffee per minute

Can be regulated to grind coarse or fine while running

Tooth Grinders, which cut the Coffee, furnished for Granulating only when so ordered

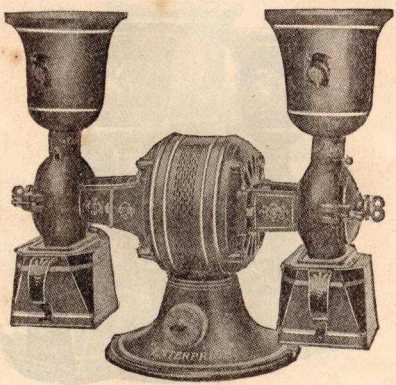
Price on Application **Directions with each Machine**

"ENTERPRISE"

Rapid Grinding and Pulverizing Mill

FITTED WITH ½ AND ¾ H. P. MOTOR

Capacity of each Iron Hopper—6 lbs. of Coffee



No. 0862½ (Direct Connected)

For Direct or Alternating Current

Height, 25 in. Length, 27 in. Width, 20 in. Weight, 130 lbs.

This Machine has the desirable feature that the Grinders are Direct Connected with the shaft of the motor, thus dispensing with the use of Gears.

One Mill fitted with Tooth Grinders, which cut the Coffee for Granulating, and the other with Ribbed Grinders for Pulverizing.

Both Mills can be operated at the same time for Granulating and Pulverizing, if so desired.

CAPACITY

Granulating . . . . 2½ lbs of Coffee per minute.
Pulverizing . . . . . ½ lb. of Coffee per minute.

Can be regulated to grind coarse or fine while running

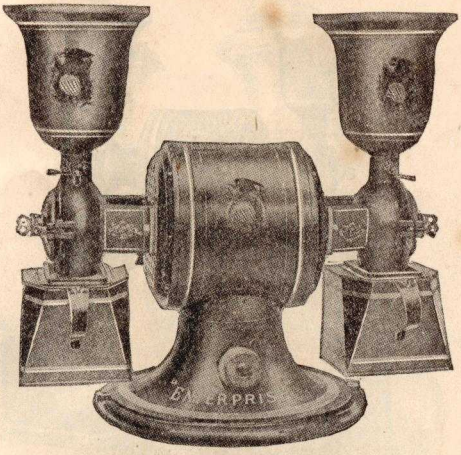
Our No. **10862½** Mill is similar to above, except it is mounted on a Pedestal, same as Mill illustrated on page 88.

Price on Application **Directions with each Machine**

"ENTERPRISE"
Rapid Grinding and Pulverizing Mill

FITTED WITH 1 H. P. MOTOR

Capacity of each Iron Hopper—6 lbs. of Coffee



(Direct Connected)

No. 08716 (For Direct Current) **No. 0852 (For Alternating Current)**

Height, 38 in. Length, 33 in. Width, 20 in. Weight, 373 lbs.

This Machine has the desirable feature that the Grinders are Direct Connected with the shaft of the motor, thus dispensing with the use of Gears.

One Mill fitted with Tooth Grinders, which cut the Coffee for Granulating, and the other with Ribbed Grinders for Pulverizing.

Both Mills can be operated at the same time for Granulating and Pulverizing, if so desired.

CAPACITY

Granulating . . . . 3 lbs. of Coffee per minute.
Pulverizing . . . . ½ lb. of Coffee per minute.

Can be regulated to grind coarse or fine while running

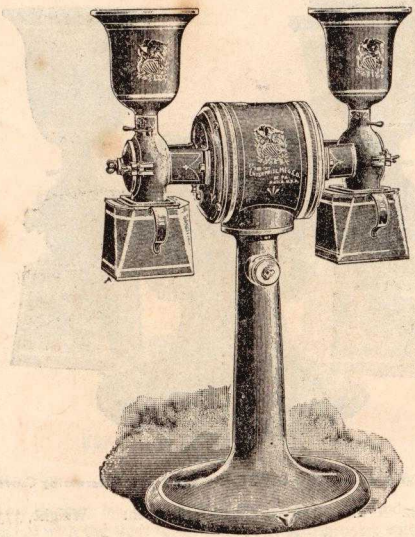
Price on Application **Directions with each Machine**

"ENTERPRISE"

Rapid Grinding and Pulverizing Mill

FITTED WITH 1 H. P. MOTOR

Capacity of each Iron Hopper—6 lbs. of Coffee



(Direct Connected)

No. 108716 (For Direct Current) No. 10852 (For Alternating Current)

Height, 50 in. Length, 33 in. Width, 20 in. Weight, 436 lbs.

One Mill fitted with Tooth Grinders, which cut the Coffee for Granulating, and the other with Ribbed Grinders for Pulverizing.

Both Mills can be operated at the same time for Granulating and Pulverizing, if so desired

CAPACITY

Granulating . . . . 3 lbs. of Coffee per minute.
Pulverizing . . . . ½ lb. of Coffee per minute.

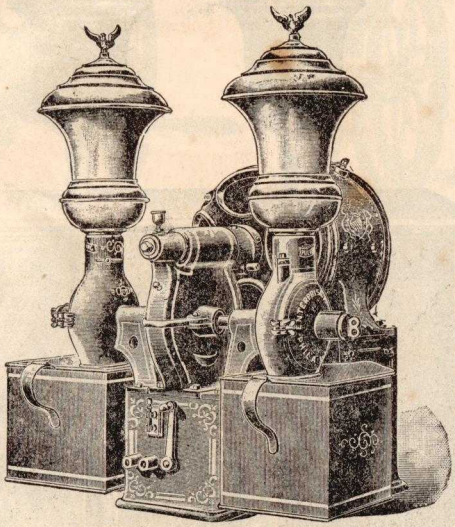
Can be regulated to grind coarse or fine while running

Price on Application **Directions with each Machine**

"ENTERPRISE"
Rapid Grinding and Pulverizing Mill

FITTED WITH 2 H. P. MOTOR

Capacity of each Nickel Plated Hopper—10 lbs. of Coffee



No. 0812

Height, 45 in. Length, 36 in. Width, 34 in. Weight, 650 lbs.

Will be furnished for Direct or Alternating Current

One Mill fitted with Grinders for granulating and the other for pulverizing.

Direct Current Machines are adjusted for **Fast** or **Slow** speed, and can be instantly changed from one to the other. Those for Alternating Current have but one speed, which is **Slow.**

CAPACITY

Fast Speed

Granulating, 9 lbs. of Coffee per minute

Slow Speed

Granulating, 6 lbs. of Coffee per minute
Pulverizing, 1½ lbs. of Coffee per minute

Both Mills can be used for grinding at the same time, but on **Slow Speed** only.

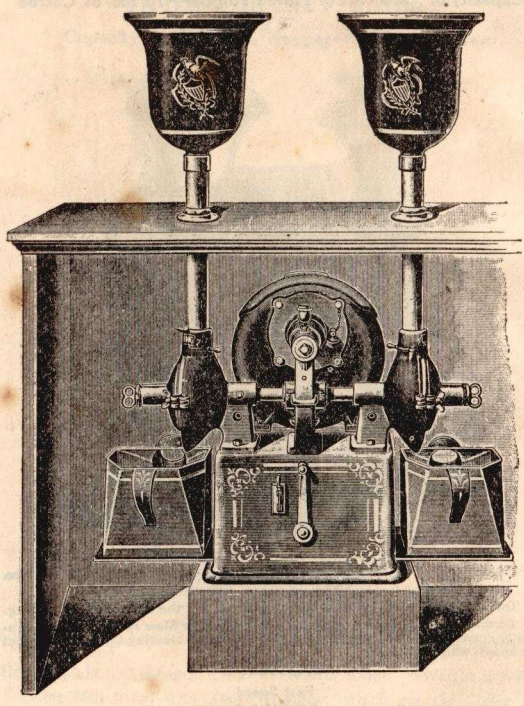
Can be regulated to grind coarse or fine while running

Price on Application **Directions with each Machine**

"ENTERPRISE"

Rapid Grinding and Pulverizing Mill

FITTED WITH ELECTRIC MOTOR

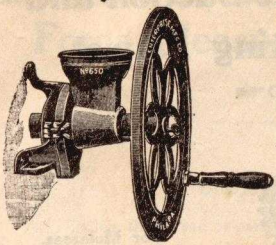


The above illustration shows Double Mill with extended tubes, so that the Grocer who is crowded for room can place same under counter, thus saving space which is very often at a premium.

When so ordered, extended tubes can be furnished for all Electric Counter Mills, except No. 82.

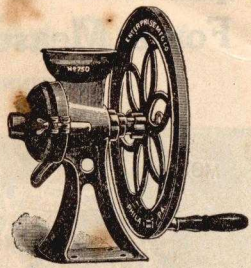
The extended tubes are of sufficient length to suit counter of any height.

"ENTERPRISE"
Bone, Shell and Corn Mills



No. 650

Height, 11 inches.
Length, 12 inches.
Width, 9 inches.
Dimensions of throat, 3 x 2 in.
Wheel, 19 inches diameter.
Weight, 47½ lbs.



No. 750

Height, 17¼ inches.
Length, 12 inches.
Width, 8½ inches.
Dimensions of throat, 3 x 2 in.
Wheel, 19 inches diameter.
Weight, 60 lbs.

Capacity—1¼ bushels of Corn per hour

IT is a well-known fact that ground bones and shells, cracked corn, etc., are excellent for poultry. These Mills are especially adapted for grinding Bones (when **dry** only), Oyster and other Shells, Corn, Roots, Bark, Grain, Salt, etc. When it is considered Ground Bones is one of the best fertilizers, the Mills soon pay for themselves for that purpose alone.

They are good general Mills for Farmers, Poultrymen, etc., and for compactness, strength and durability we regard them as unexcelled.

Our No. 650 commends itself to those who wish to save space. The ease with which it may be screwed or fastened to the wall, post, etc., is evident from a glance at the illustration.

These Mills are not intended for Grinding "Green Bones"
"Green Bones" can only be shaved, not Ground

PRICES

No. 550, $7.00 **No. 650, $7.50** **No. 750, $8.50**

No. 550 is same as No. 750, but with Crank instead of Fly Wheel

When desired, we furnish above Mills fitted with 12 x 3 inch single ($5.00 extra) or double ($10.00 extra) Pulleys for power.

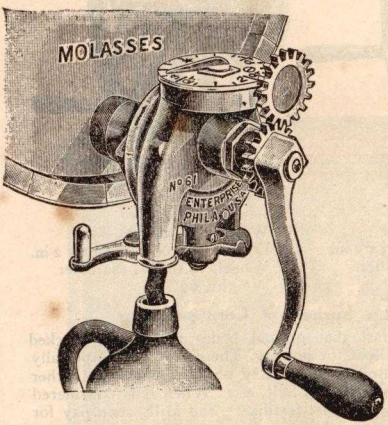
Packed 1 in a crate

Grinders Warranted Equal to Steel

"ENTERPRISE"

Improved Patent Suction and Force Measuring Faucet

☞ TINNED ☜



For Molasses,

Thick Oils,

Tar, etc.

No. 61, $3.50

Packed 12 in a case

WARRANTED to measure correctly and draw a gallon of molasses in winter in one minute The only measuring Faucet ever invented which has stood the test, having had its durability and economy proven by years of experience.

No Grocer can afford to be without it.

(Stuffing Nut has left-hand thread.)

Advantages Over the Old Style Molasses Gate

1st. **It Saves Time,** as it draws molasses, winter and summer, directly into a jug or bottle without the use of a funnel.

2d **It is Cleaner,** as it dispenses with the use of measures, and consequently free from flies and dirt.

"ENTERPRISE"
Improved Patent Suction and Force Measuring Faucet

DIRECTIONS

1st. Tallow the thread or part of the Faucet which screws into the barrel.

2d. Insert a lever into the mortise or slot in the back part of the Faucet, and a convenient method is had of turning it in and out of the barrel.

3d. Set the register hand on the face of the Dial at the star [*]. This can be done by moving it by hand either to the right or left.

4th. Open the Nozzle Gate, then turn the Crank until the register hand indicates the desired quantity, always commencing with the handle of the Crank down. Each revolution of the Crank turns out a gill, four revolutions a pint, eight revolutions a quart, etc.

5th. Draw half gallon of molasses before testing the correctness of the Faucet, in order that the air in the chamber may be exhausted.

6th. Oil the shaft occasionally.

Each Faucet is **warranted** to measure according to U. S. Standard.

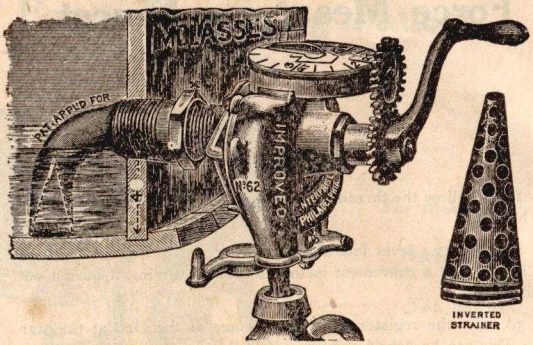
☞ It is known to be a common fact that many measures in use, whether stamped or otherwise, are incorrect, and our Faucet will **not** agree with such measures. A gallon measure should contain eight pounds, five and one-third ounces of water. Our Faucet will invariably be found correct when this test is made.

Note.—If Faucets become clogged, stuck or rusted from disuse or other causes, they may be restored to good working order by immersing them in boiling water until the parts become loosened, and then using **immediately.**

"Enterprise" Measuring Faucet

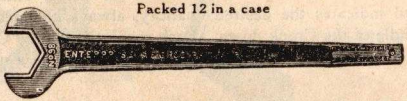
With Draining Attachment

TINNED



No. 62	PRICES
Faucet with Draining Attachment	$4.50
Draining Attachment only	1.25

Packed 12 in a case



No. 98 — 1.00

Wrench (length, 23 inches, malleable and tinned) made specially for Attaching and Detaching Draining Attachment

The Attachment makes it possible to drain the barrel completely It can be attached to all our Faucets now in use or on the market.

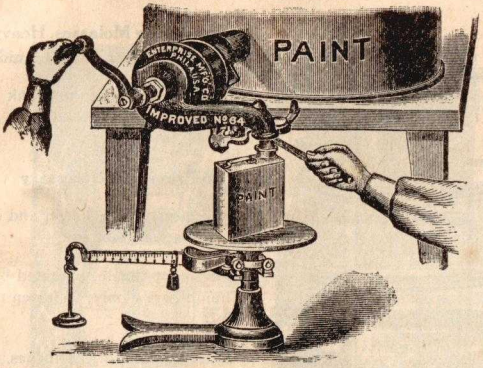
DIRECTIONS FOR USE

After boring the hole in the head of the barrel, the centre of which hole should be at a distance of four (4) inches from the inside edge of the bottom stave, be particular that the Attachment is so inserted that it and the discharge nozzle of the Faucet point **downward** in the same vertical plane. The word **Top** occurs at the apex of one of the angles of the hexagonal nut of the Attachment. The cross (**X**) marked on the illustration designates the position of **Top.** The Attachment is in correct position only when the word **Top** is on *top.* When attaching to old Faucets, be careful to screw the Attachment on the Faucet as tightly as possible, leaving the word **Top** in position as described.

When inserting in barrel use Wrench on hexagon part of the Attachment **only.** (Stuffing Nut has left-hand thread.)

"ENTERPRISE"
Suction and Force Paint Faucet

TINNED



No. 64, $5.00

Packed 12 in a case

Just the thing for Paint Manufacturers

An effective Faucet for drawing Thick Liquids

THE Suction or Paint Faucet, which might be called a Weighing Faucet, is intended for drawing Paint, Tar, etc., out of barrels or cans. By means of the Short Crank and the discharge nozzle being at some distance to the right, the operator is enabled to use both hands.

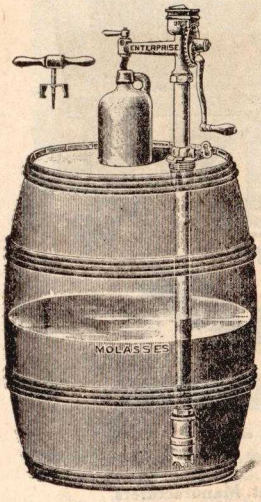
The illustration represents the manner of drawing Paint directly into a small can on a scale, where it can be weighed, then removed and another put in place for a like operation.

(Stuffing Nut has left-hand thread.)

"ENTERPRISE"

Self-Priming and Measuring Pump

With New Total Registering Device



For Measuring Molasses, Heavy Oils, Tar and other Thick Liquids

Each revolution of the Crank pumps a gill, 4 revolutions a pint, etc.

No Priming is Necessary

Simply insert in the barrel and it is ready for use

Has a patent Clamp, operated by a Thumb-Screw only, to fasten to barrel.

Extreme Length, 54 inches.

The new Total Registering Device, indicating quantity taken from barrel from time to time, will enable the grocer to anticipate his order for a fresh supply.
(Stuffing Nut has left-hand thread.)

	PRICES
No. 97, Pump and Auger	**$6.75**
No. 97, Pump only	**6.00**
No. 97, Auger only (3 in.)	**.75**

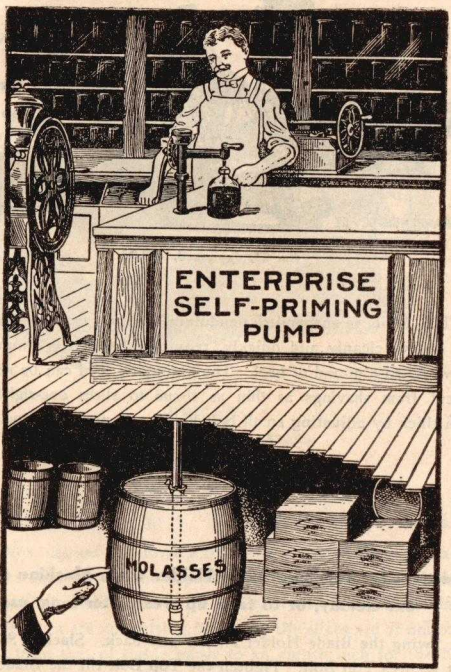
(A more substantial tool for boring hole in barrel would be our No. 3 Bung Borer)

Extended Tube (including extended inside rod) **per foot or fraction thereof, .50**

☞ It is known to be a common fact that many measures in use, whether stamped or otherwise, are incorrect, and our Pump will **not** agree with such measures. A gallon measure should contain eight pounds, five and one-third ounces of water. Our Pump will invariably be found correct when this test is made.

"ENTERPRISE"

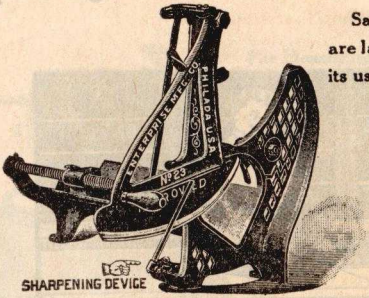
Self-Priming and Measuring Pump



Showing Extended Tube for Pumping from Cellar to First Floor

"Enterprise" Smoked Beef Shaver

With Self-Sharpening Device



Sales of Smoked Beef are largely increased by its use

It saves time and there is no waste

A necessity for all Grocers

No. 23, Japanned, $8.00

THE Knife is suspended pendulum-like, and each stroke cuts a slice cleanly and quickly, requiring but a few moments to shave down a pound of beef. The automatic feed can be regulated to cut from shavings as thin as tissue to slices one-eighth of an inch thick by adjusting small bolt holding Connecting Rod.

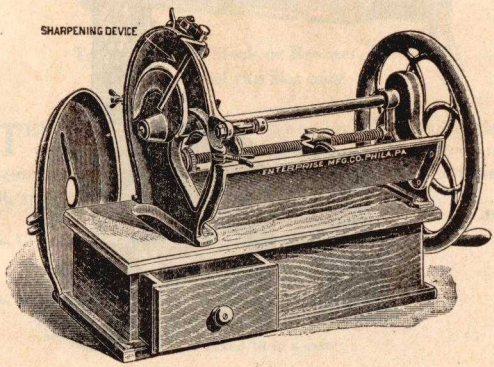
Directions for adjusting Blade Holder when Machine does not cut cleanly, or to take up wear after long use

Swing the Blade Holder all the way back. Slacken Set Screw that secures Top Bolt. Tighten the Top Bolt till the Blade Holder will just remain raised when left to itself. Then tighten the Set Screw. Swing the Blade Holder all the way forward. Then with a screw-driver tighten the counter-sunk head screw in the back of the standard till the Blade works closely against the rib of the Front.

"ENTERPRISE"

Rotary Smoked Beef Shavers

With Self-Sharpening Device



PRICES

No. 125 (with 2 blades), **$22.50**

No. 129 (with 1 blade), **22.50**

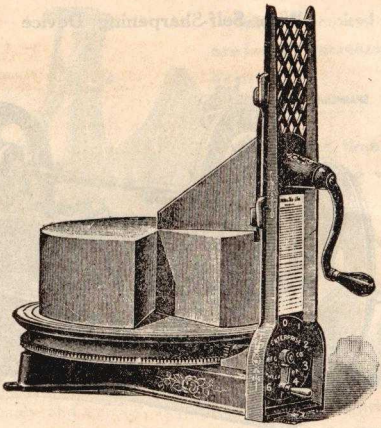
Packed 1 in a crate

Height, 21 in. Length, 30 in. Width, 16 in. Weight, 82 lbs.

The Nos. 125 and 129 Rotary Beef Shavers have about five and three times respectively the capacity of the No. 23. The feed is easily regulated and cannot shift while in use, and takes place when the Knives are not cutting, therefore the slices are of uniform thickness, from that of tissue paper to an eighth inch for the No. 125, and from 1-40th to ¼ inch for the No. 129, according as the Machine may be adjusted. The sliced beef falls into a Drawer, which holds about two pounds, providing a receptacle for beef sliced in excess of what is immediately wanted.

Directions with each Machine

"ENTERPRISE"
Self-Gauging Cheese Cutter



PRICES

With Cover, $16.00 **Without Cover, $12.00**

Packed 1 in a crate

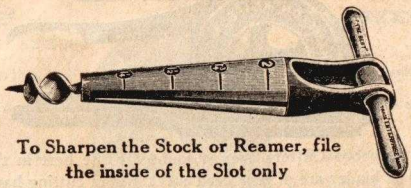
Lift of Knife, 10 inches. Diameter of Table, 19 inches.

THIS Machine obviates the hard labor of cutting with a hand knife. It is not designed to cut mathematically correct as to weight, but if a pound or more is wanted the customer can be accommodated with **one** piece which will be within a fraction of the desired weight, instead of giving two or three pieces or leaving on hand small pieces to dry out. It is beautifully finished in colors, with gilt ornamentation. The blade is tinned.

DIRECTIONS FOR USE

The cheese is first weighed and placed on the platform. By referring to the scale or table on the column, you will find opposite the figures representing the weight of the cheese the number of times the **small crank** must be turned to measure off a pound, then by turning the **large crank** the Knife descends, cutting evenly, clearly and easily

"ENTERPRISE"
Improved Bung-Hole Borers



To Sharpen the Stock or Reamer, file the inside of the Slot only

THE main advantages of these Borers are—they bore a complete round hole, regular taper, hold their own chips and prevent them from entering the cask Being furnished with a **round lip bit,** smoothness in boring is assured.

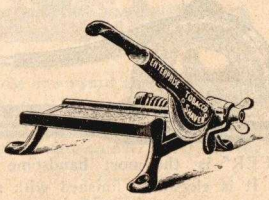
PRICES

No. 1—Small Size, boring from $\frac{5}{8}$ to $1\frac{1}{2}$ inches $1.25
Packed 12 in a case

No. 2—Medium Size, boring from $1\frac{3}{8}$ to 2 inches 1.75
(For No. 61 and No. 64 Faucets)
Packed 12 in a case

No. 3—Large Size, boring from $1\frac{7}{8}$ to 3 inches 2.50
(For No. 62 Faucet and No. 97 Pump)
Packed 12 in a case

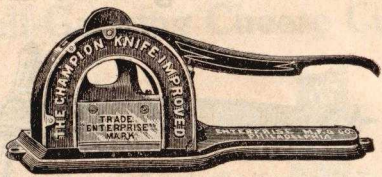
"Enterprise" Tobacco Shaver



No. 0, $1.00

For Shaving Plug Tobacco for Smoking Purposes

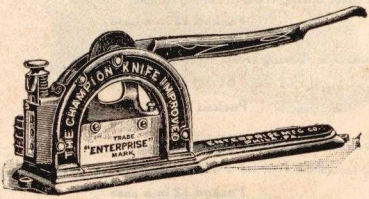
"ENTERPRISE"
Tobacco, Root and Herb Cutters



OUR Tobacco Cutters are undoubtedly the best in the world. The blades are of tempered steel, and in cutting have a draw cut movement which is very effective. Other Cutters have been put on the market, imitating ours in shape and finish, but inferior in mechanical principle and construction.

	PRICES
No. 1—Cuts Plug 4⅝ inches wide	**$1.75**
No. 2—Root Cutter, cuts 4⅝ inches wide	**2.50**

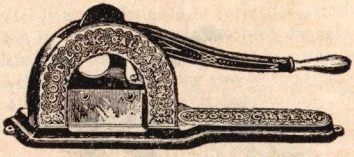
Packed 12 in a case



No. 3—With Cigar End Cutter and Match Safe $2.50

(Same size as No. 1)

Packed 12 in a case



"GOOD CHEER" is the most handsome Tobacco Cutter made. It is elegantly finished with rich nickel-plated mountings, and is of the same size as our No. 1.

No. 4—"Good Cheer" $3.00

Packed 12 in a case

"Enterprise" Tincture Presses

PRICES

1 Quart $3.75

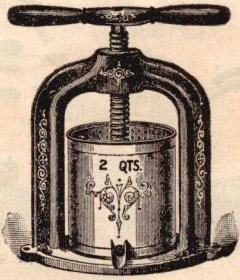
Weight, 20 lbs.

Packed 6 in a case

2 Quarts . . . $4.50

Weight, 25 lbs.

Packed 6 in a case



PRICES

4 Quarts . . . $6.50

Weight, 45 lbs.

Packed 3 in a case

8 Quarts . . . $10.00

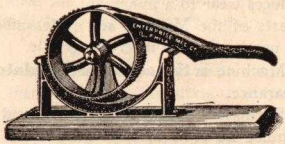
Weight, 64 lbs.

Packed 1 in a case

OUR Druggist Tincture Presses are made **extra heavy,** and therefore especially adapted for making Tinctures, Decoctions, Infusions, etc.

"Enterprise" Cork Pressers

Best Article of the Kind Made

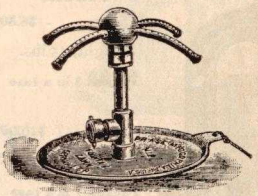


PRESS the Handle downward and the cork will roll along the jaw from right to left, being pressed and softened for insertion into the mouth of the bottle. By raising the Handle the cork is released or automatically thrown out. Every Druggist should have one.

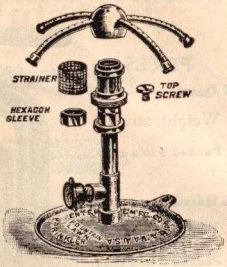
PRICES	Per Dozen
No. 1—Taking Cork $\frac{3}{4}$ inch in diameter	**$6.00**
No. 2—Taking Cork $1\frac{1}{4}$ inch in diameter	**9.00**

Packed one dozen in a case

"Enterprise" Lawn Sprinklers



No. 1



Showing No. 1 Sprinkler taken apart

PRICES

No. 1, $3.75 **No. 2, $3.00**

Packed 1 in a case

The advantages of our No. 1 Sprinkler are as follows:

1st. Each machine is furnished with a cord or rope, so that the Sprinkler may be easily moved, when running, without going near it.

2d. The water passes through a Strainer before it enters the small perforations, which are thereby prevented from filling up with dirt, etc.

3d. The weight of the revolving parts is supported by the water. This reduces wear to a minimum.

4th. All parts of the Machine are made sufficiently strong for ordinary rough usage, and are interchangeable.

5th. The Machine is **tinned** and **nickel-plated** and is of very handsome appearance.

6th. The Sprinklers are finished and boxed complete in our factory and require no skill to take them apart or put them together.

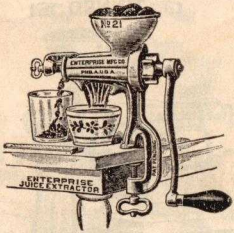
Directions for Taking Apart

Lift the Hexagon Sleeve and turn the **Ball** backwards until unscrewed from the lower section. Remove the Strainer by pulling it upwards, and take away any dirt or sediment. Before replacing the Strainer run water freely through lower section.

Our No. 2 Sprinkler, being a cheaper machine, has no Strainer or Ball, but is similar to the No. 1 in other respects. By unscrewing the Tips and using a piece of wire, the Revolving Arms can readily be cleaned of any dirt or sediment.

"ENTERPRISE"
Meat Juice Extractor

☞ TINNED ☜



No. 21, $2.50
Packed 6 in a case

Height, 12 inches. Length, 9 inches. Weight, 7 lbs.

THE above illustration represents our new Juice Extractor. Its construction and design is mainly the same as our regular Combination Press, with the addition of such mechanical devices as to adapt it for the **extraction of Juice from Meat** (for which purpose it was more especially designed), also answering for extracting seeds and juice from fruits.

The use of meat juice for medicinal purposes is a growing one, and is recommended for the aged, delicate infants and invalids, in all cases where complete nourishment is required in a concentrated form.

The Machine being **tinned,** no metallic or inky flavor will be imparted to the material used. The dryness of pulp or refuse can be regulated by the Thumb Screw at the outlet.

TO PREPARE BEEF JUICE

Start a sauce pan of water boiling.

Cut the meat in strips suitable for running through machine.

Sprinkle over it from half to three-quarters of a level teaspoonful of salt for each pound of beef.

Put the meat in a covered jar or can.

When the water in sauce pan boils remove from fire and set into it the jar with the meat.

Put the Press in very hot water.

After the jar of meat has stood in the sauce pan for twenty minutes take the Press from the water and run the meat through it.

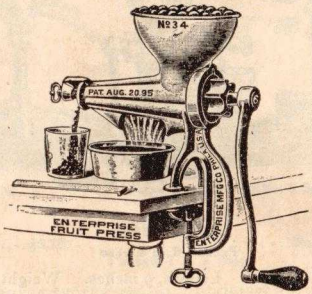
The yield will be about eight ounces of juice per pound of meat.

"ENTERPRISE"

Combination

Fruit, Wine and Jelly Press

TINNED



No. 34, $3.50
Packed 6 in a case

Capacity of Hopper, 1 quart. Height, 13½ inches.
Length, 12½ inches. Weight, 12½ lbs.

THE illustration represents in operation our Combination Fruit Press. It is extremely important in Presses of this character that the contact between the Scroll and the Strainer should, in the first place, be perfect and afterwards maintained, as by this means the clogging of the Strainer is prevented. The No. 34 is so constructed.

The wear on the Feed Screw and Cylinder is continually taken up by the Lock Nut which also very much simplifies the taking apart and putting together of the Machine.

We guarantee the Machine as now made to be superior to all others for making **Wine, Jellies and Fruit Butters from Berries of all kinds, Grapes, Currants, Tomatoes, Quinces, Pineapples, etc.** Its principle is simple, is easily operated, and saves all the re-handling necessary with other Presses, as it extracts the juice and ejects the skins and seeds in one operation.

The dryness of the pulp or refuse can be regulated by the Thumb Screw at the outlet.

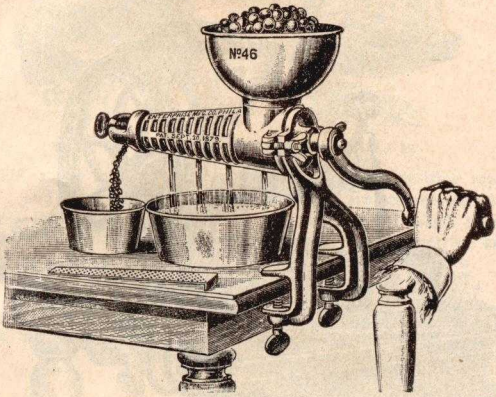
In pressing Grapes always use the coarse Strainer
Not intended for making Cider

"ENTERPRISE"

Combination

Fruit, Wine and Jelly Press

☞ TINNED ☜



No. 46, $20.00
Packed 1 in a case

Capacity of Hopper, 3 quarts. Height, 19 inches.
Length, 18 inches. Weight, 36 lbs.

THIS larger size Combination Fruit Press, substantially the same as No. 34, is intended for the same purposes and operated in like manner.

Not intended for making Cider
In pressing Grapes always use the coarse Strainer

☞ **No. 28, DRUG PRESS, $5.00** ☜
Packed 6 in a case

Capacity of Hopper, 1 quart. Height, 12½ inches.
Length, 12½ inches. Weight, 19 lbs.

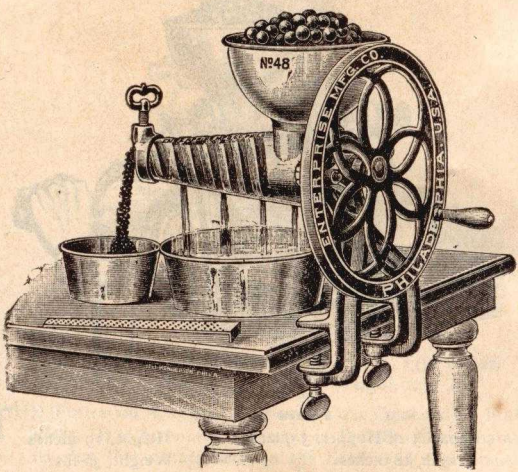
The Drug Press is the same as the Fruit Press, with the exception that it is made heavier and stronger, to stand greater pressure. Druggists will find it a valuable aid in making Decoctions, Infusions, Syrups, etc., as it dispenses with the use of press-cloths and many of the slow and vexatious forms of maceration and percolation.

"ENTERPRISE"

Combination

Fruit, Wine and Jelly Press

TINNED



No. 48, $30.00

Capacity of Hopper, 8 qts. Height, 26 inches.
Length, 25 inches. Weight, 90 lbs.

Diameter of Fly Wheel, 19½ inches.

With 12″ x 3″ Pulleys for Power (without Fly Wheel), $40.00.

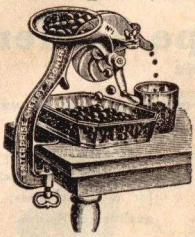
When ordered with Pulleys, the Fly Wheel not fitting on Pulley Shaft will not be sent, the extra length of shaft and extra labor in turning up the Feed Screw, equaling in value the Fly Wheel.

Packed 1 in a case

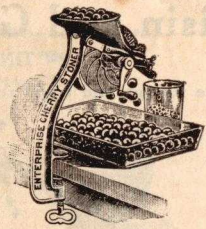
THE illustration above represents the largest size Fruit Press we make, and is intended for those who work up materials on a large scale.

It is especially adapted for making Tomato Catsup
Not intended for making Cider

"Enterprise" Cherry Stoners



Nos. 1 and 2



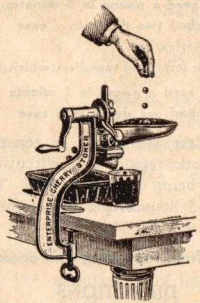
Nos. 17 and 18

THE above Stoners are recommended to those desiring rapid and effective work. The Nos. 17 and 18 are constructed with a new Patented Regulating Device, the simplicity of which makes it easier to adjust Machines for the different sizes of cherries, and absolutely insures the jaws retaining their position when set.

PRICES

	Per Dozen		Per Dozen
No. 1—Japanned,	$8.00	No. 17—Japanned,	$9.50
No. 2—☞TINNED☜	9.00	No. 18—☞TINNED☜	11.00

Packed two dozen in a case



No. 12—☞TINNED☜—$15.00 Per Dozen

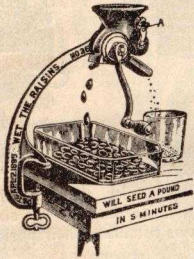
Packed two dozen in a case

THE No. 12 Stoner is intended to stone cherries with the least possible cutting or disfiguring Every good housewife will appreciate this for preserving purposes. The most satisfactory results are obtained by dropping the cherries **one at a time** into the Hopper immediately after Sweeper has passed the hole. With practice one can become very expert.

"ENTERPRISE"
Raisin and Grape Seeders

TINNED

Wet the Raisins, and it will remove every seed without waste



Regulating Device to adjust the Machine for different sizes and qualities of Raisins.

PRICES

	Per Dozen
No. 36, Size for Families	$15.00
Will seed a pound in 5 minutes	
Packed two dozen in a case	
No. 38, Size for Hotels, Bakeries, etc.	30.00
No. 40, Same as No. 38, with improved saw discs, which do better work,	48.00
Will seed a pound in 1 minute	
Packed one dozen in a case	

ABOVE Raisin Seeders are simple in construction, easily adjusted, do the work rapidly and effectually, seeding raisins wet or dry, better work being obtained if wet. The ordinary washing given by every good housekeeper makes the raisins sufficiently wet.

Will seed Grapes for preserving and cooking purposes

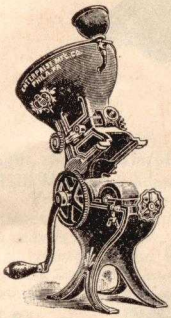
DIRECTIONS

1. Be sure that the Rubber Roller turns freely on its shaft and is placed moderately tight against the Toothed Cylinder by adjusting Thumb-screw **A** If too much pulp adheres to the seeds the Rubber Roller is not tight enough against the Cylinder.
2. To clean Machine, slacken Thumb-screw **A** and turn Crank backward and forward under a stream of water, then place it in a position to dry.
3. **The Hopper must not be filled.** The raisins should be sprinkled in the Hopper as fast as the Roller will grasp them. In the No. 36 the best results will be obtained by feeding them one at a time.
4. When not in use relieve Rubber Roller from pressure.
5. If Saws and Strippers stick together, loosen by immersing in hot water.

"Enterprise" Raisin Seeders

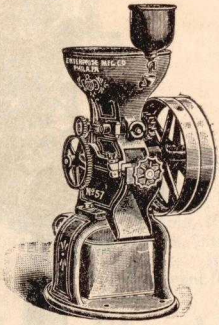
For Grocers, Confectioners and Bakers

Capacity of Hopper, 4 lbs.



No. 47, $30.00

Height, 21 in.
Width, 9 in.
Weight, 29 lbs.
Will seed 75 lbs. per hour.



No. 57, $60.00

Height, 25 in. Width, 12 in.
Weight, 52 lbs.
Pulleys, 12 x 1¼ in.
Speed, 90 revolutions per minute.
Requires about ½ Horse Power.
Will seed 150 lbs. per hour.

THESE Machines have all the improvements suggested by years of experience in the manufacture of Raisin Seeders.

By means of the simple Feeding Mechanism any size or grade of raisin is fed automatically and regularly from the Hopper.

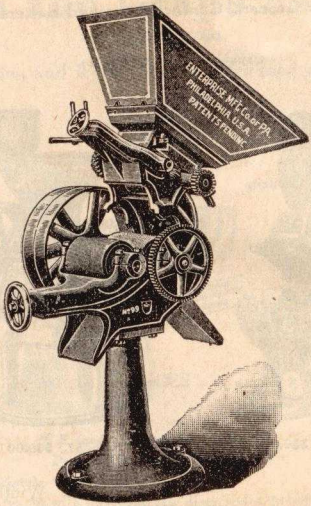
Being hinged in the center, the working parts can be instantly exposed when desired.

The pressure of the Rubber Roller against the Toothed Cylinder is regulated and maintained by a small Hand Wheel.

Directions with each Machine

"Enterprise" Power Raisin Seeder

Capacity of Hopper, 75 lbs.



No. 99

Price on Application

Height, 50 in. Width, 27 in. Weight, 380 lbs.

Pulleys, 16 x 3 in. Speed, 75 revolutions per minute. Requires about one Horse Power Will seed about 800 lbs. per hour

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THIS POWER RAISIN SEEDER embodies all the improvements suggested by years of experience in the manufacture of Raisin Seeders.

We call special attention to the following

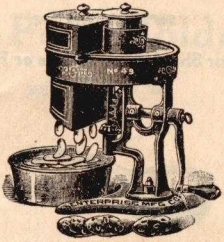
First—Simplicity of the Feeding Mechanism by means of which any size or grade of raisin is fed automatically and regularly from the Hopper.

Second—Being hinged in the center, the working parts can be instantly exposed when desired.

Third—The pressure of the Rubber Roller against the Toothed Cylinder is regulated and maintained by a small Hand Wheel.

Directions with each Machine

"Enterprise" Vegetable Slicer



No. 49, $8.00

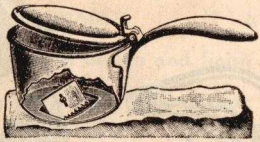
Packed 1 in a case

Height, 16 in. Diam. of Revolving Cylinder, 11 in. Weight, 28 lbs.

THIS Machine is adapted to slicing all the different Vegetables, Fruits, etc., such as Cabbage for Sauerkraut and Coldslaw, Potatoes, Beets, Turnips, Carrots, Apples for Drying, Pineapples, Cucumbers, Eggplants, Pumpkins, Squashes, Onions, Citron, Rhubarb, Quinces, Melon Rind, Mangels for Cattle, etc. It is easily operated, and will be found a valuable kitchen implement for Hotels, Restaurants, Farmers, etc., etc.

"Enterprise" Ice Shredders

For Shaving Ice



Coarse or Fine

THE mode of operation requires no explanation, being simply to draw the Blade upon a piece of ice—the pressure applied producing fine or coarse pieces as desired. To remove the cut ice from the Cup, grasp the Shredder firmly in the right hand and strike it inverted, upon the left, at the same time being careful to keep the Lid closed. Then scrape the ice into some convenient receptacle. It is not necessary to take the ice out of the refrigerator, the cup can be filled from the side, end or top of a cake of ice without disturbing anything or wetting the hands. Its use will be appreciated when icing Fruits, Drinks, Oysters and Clams on the half shell, Olives, Celery, Radishes, Tea, Sliced Tomatoes, etc., and for many purposes in the Sick Room.

PRICES	Per Dozen
No. 33, Tinned	$ 6.00
No. 34, Nickeled	18.00

No. 33, packed three dozen in a case
No. 34, packed two dozen in a case

"Enterprise" Ice Shredders

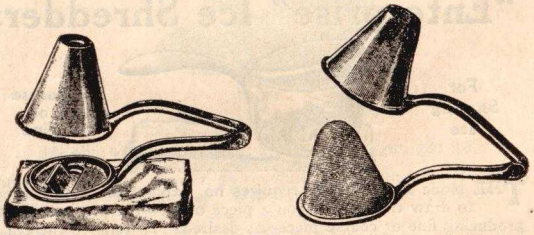
TINNED

For Shaving Ice Coarse or Fine

No. 23, Per Dozen, $2.00

Packed as ordered

SIMILAR to the No. 33 and differs only in its being somewhat smaller, having no lid and the teeth part of the bowl.



No. 43, Per Dozen, $9.00

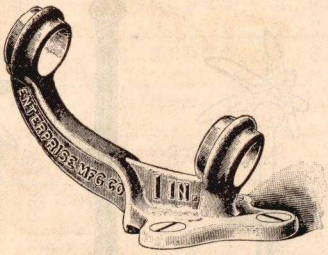
Packed three dozen in a case

THE No. 43 Shredder differs from the No. 33 only in shape and the blade being placed in the lid instead of bottom of bowl. After the Shredder is scraped full of ice, tap the small end of cone so as to make contents solid. It is especially adapted for the use of vendors selling "Snow Balls," as by hole in the small end of cone the ball can be readily flavored and easily ejected.

"ENTERPRISE"

Flag Pole Holders

TINNED



No. 98

STRONG DURABLE ATTRACTIVE

Handsome in design and finish

Cheapest and best Holder made

PRICES

Size,	½ in.	⅝ in.	¾ in.	⅞ in.	1 in.
	$1.25	$1.50	$2.25	$2.50	$3.00 Per Dozen
Size,	1¼ in.	1½ in.	1¾ in.	2 in.	
	$4.25	$5.00	$7.50	$10.00 Per Dozen	

Tinned Screws with each Holder

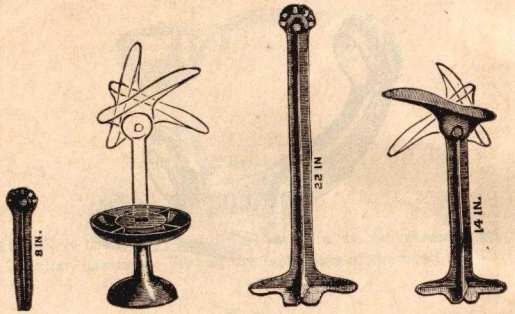
Packed as ordered

"Enterprise" Cobblers' Kits

The most Practical, Handy and Best article of the kind ever put on the Market

EXTRA HEAVY

Farmers, Mechanics and Laborers will at once appreciate their utility



Lap Standard — Lap Iron — Foot Standard — Foot Standard

As shown in the illustration, the Last can be readily adjusted to any desired angle

A B C D E F G H

PRICES

Per Dozen Sets

No. 5, Comprising 14-inch Foot Standard and Lasts, A, C, E and G - $12.00

No. 7, Comprising 22-inch Foot Standard and Lasts, A, C, E and G - 14.50

No. 11, Comprising Lap Iron, 8-inch Lap Standard and Lasts, A, C, E and G, 18.00

LASTS No.	A	B	C	D	E	F	G	H
SIZES Inches	5½	7	7	8½	8½	10	9½	10
PRICES Each	15c.	20c.	20c	30c.	30c.	35c.	35c.	35c.

Lap Iron $1.00 each

Lap Standards - 8-inch, 30c. 12-inch, 35c. 17-inch, 45c. each

Foot Standards - 14-inch, 50c. 22-inch, 90c. each

Prices of Parts for Rapid Grinding and Pulverizing Mills

Nos.	00	0	235	350	450	1	2	2½	3	4	5	6	7	8
Hopper and Lid	$ 50	$ 75	$2 00	$2 00	$3 50			$1 50		$3 00	$1 00	$5 00	$1 65	$6 00
Hopper Lid (no Eagle)						$ 25	$ 25		$ 35		45		60	
Eagle								20		25		25	25	25
Globe or Body*						1 50	1 50	1 25	2 25	1 50	2 25	2 25	3 25	3 25
Cap or Back	50	50	75	75	60									
Clamp Screw and Washer		20			1 00									
Crank (no Regulating Screw)	25	25		40	40	25								
Wheels, only, each			2 85				80	80	1 25	1 25	1 85	1 85	2 85	2 85
Handle, complete			35				20	20	20	20	25	25	35	35
Bolt and Nut for Handle			20										20	20
Grinders, per pair†	50	50	2 00	2 00	2 00	75	75	75	1 25	1 25	1 75	1 75	2 25	2 25
Shaft	25	25	1 00	1 00	1 00	25	40	40	75	75	1 25	1 25	1 50	1 50
Collars, each	10	10	20	20	20		15	15	25	25	25	25	30	30
Springs, each									10	10	10	10	10	10
Regulating Screw	15	15	15	15	15	15	15	15	15	15	20	20	20	20
Socket and Shut-off												75		75
Shut-off only											25	25	25	25
Wing Nut and Bolt	20	20	20	20	20	20	20	20	20	20	20	20	20	20
Set Screws, each											10	10	10	10
Iron Base									1 00	1 00	1 40	1 40	2 25	2 25
Wood Base						25	25	25	30	30	40	40	50	50
Drawer or Receiver	25	25	75	75		40	40	40	35	35	50	50	60	60
Wrench											15	15	20	20

* We are compelled to send whole Globes or Bodies, as the HALVES are not interchangeable.

† { Old style Tooth Grinders are furnished only in pairs, being ground to fit. "Rapid" Grinders (with ribs) can be furnished singly.
{ Rapid Grinders taking place of old style in Mills Nos. 1, 2, 2½, 5 and 6 require new Shaft.

When ordering Grinders give the Pattern Number on castings.

Prices of Parts for Rapid Grinding and Pulverizing Mills

Nos.	9	209	10	210	12	212	14	214	16	216	18	218
Hopper and Lid	$2 00	$3 50	$8 00	$8 00	$3 50	$4 00	$10 00	$10 00	$4 00	$4 00	$10 00	$10 00
Hopper Lid (no Eagle)	75	1 50			1 50	1 50			1 50	1 50		
Eagle	40	60	50	50	60	60	60	60	60	60	60	60
Globe or Body*	5 00	9 00	5 00	9 00	5 00	9 00	5 00	9 00	5 00	11 25	5 00	11 25
Wheels, only, each	4 25	6 25	4 25	6 25	6 25	10 00	6 25	10 00	10 00	13 00	10 00	13 00
Handle, complete	60	60	60	60	60	60	60	60	60	75	60	75
Bolt and Nut for Handle	40	40	40	40	40	40	40	40	40	50	40	50
Grinders, per pair†	3 00	6 00	3 00	6 00	3 00	6 00	3 00	6 00	3 00	6 00	3 00	6 00
Shaft	2 00	2 00	2 00	2 00	2 00	2 00	2 00	2 00	2 00	3 50	2 00	3 50
Collars, each	40	40	40	40	40	40	40	40	40	50	40	50
Springs, each	15	15	15	15	15	15	15	15	15	30	15	30
Adjusting Sleeve, only	50	50	50	50	50	50	50	50	50	75	50	75
" Wheel, only	90	90	90	90	90	90	90	90	90	90	90	90
Socket and Shut-off			1 00	1 00		1 00	1 00	1 00	1 00	1 00	1 00	1 00
Shut-off, only	40	40	40	40	40	40	40	40	40	40	40	40
Wing Nut and Bolt	20	20	20	20	20	20	20	20	20	20	20	20
Set Screws, each	15	15	15	15	15	15	15	15	15	20	15	20
Iron Base	3 25	3 25	3 25	3 25	3 50	3 50	3 50	3 50				
Drawer, Can or Receiver	75	75	75	75	1 75	1 75	1 75	1 75	1 75	1 75	1 75	1 75
Arch					3 25	4 00	3 25	4 00				
Legs, each									6 50	6 50	6 50	6 50
Top Plate	1 75	2 50	1 75	2 50					1 25		1 25	
Diamond Plate									1 75	1 75	1 75	1 75
Brace									2 50	2 50	2 50	2 50
Wrench	25	25	25	25	25	25	25	25	25	30	25	30

* We are compelled to send whole Globes or Bodies, as the HALVES are not interchangeable

† Old style Tooth Grinders are furnished only in pairs, being ground to fit. "Rapid" Grinders (with ribs) can be furnished singly.

Old style Handles and Regulating Screws, Nos. 9 to 18 and 209 to 214 inclusive, can be furnished when desired.

When ordering Grinders give the Pattern Number on castings.

Prices of Parts for Rapid Grinding and Pulverizing Mills

Nos.	512	514	712	714	716	718	24	059	096	096½	916
Hopper and Lid	$2 25	$6 00	$3 00	$8 00	$3 00	$8 00	$10 00	$5 00	$12 00	$25 00	$20 00
Hopper Lid (no Eagle)	75		1 00		1 00						
Eagle	25	25	25	25	25	25	60		60		
Globe or Body *	2 50	2 50	3 50	3 50	5 00	5 00	5 00		20 00	20 00	
Cap or Back, complete with Regulator								2 50	5 50	5 50	
Cap or Back, only								1 00	3 50	3 50	9 00
Regulator, only								1 50	2 00	2 00	
Wheels, only, each	2 85	2 85	4 25	4 25	6 25	6 25	4 25				
Handle, complete	35	35	40	40	60	60					
Bolt and Nut for Handle	20	20	25	25	40	40					
Grinders, per pair †	1 75	1 75	2 25	2 25	2 25	2 25	3 00	2 50	3 00	3 00	8 00
Shaft (for Grinders)	1 25	1 25	1 50	1 50	1 50	1 50	3 50	2 00	2 50	2 50	3 50
Shaft (for Pulleys)									6 00	6 00	
Collars, each	25	25	30	30	30	30	40				
Springs, each	10	10	10	10	10	10	15				
Adjusting Sleeve, only	50	50	75	75	75	75	50				1 75
Adjusting Wheel, only	75	75	90	90	90	90	90				90
Shut-off, only	25	25	25	25	25	25	40	50	50	50	50
Wing Nut and Bolt	20	20	20	20	20	20	20	20	20	20	20
Set Screws, each			10	10	10	10	15		15	15	20
Iron Base							3 50	15 00	45 00	45 00	
Drawer, Can or Receiver	1 50	1 50	1 50	1 50	1 50	1 50	1 75		4 00	4 00	
Arch	3 00	3 00	4 00	4 00			3 25				
Legs, each					5 50	5 50					
Diamond Plate					1 25	1 25					
Brace					2 00	2 00					
Extended Tube, complete with collar							9 00				
Wrench	20	20	20	20	25	25	25				

*** We are compelled to send whole Globes or Bodies, as the HALVES are not interchangeable.**
† Old style Tooth Grinders are furnished only in Pairs, being ground to fit. "Rapid" Grinders (with ribs) can be furnished singly.
When ordering Grinders give the Pattern Number on castings.

Prices of Parts for Hand Choppers

Nos.	5 and 105	10 and 110	12 and 112	20 and 120	22, 122 and 222	32, 33, 132 and 232	042 and 0242	422	432	43
Cylinder	$1 00	$1 50	$1 25	$3 50	$2 00	$3 00	$8 50	$2 50	$3 50	$15 00
Feed Screw	35	55	55	1 00	1 00	1 50	5 00	1 00	1 50	
Anti-Friction Washer for Feed Screw	15	15	15	20	20	30	40	20	30	
Knife	15	18	18	25	25	40	50	25	40	
Knife for Fat, Tool Steel							1 65			
Plate with 3/16 inch holes or larger	20	35	35	50	50	65	3 00	50	65	
Plate with 1/8 inch holes	40	50	50	65	65	1 30	3 60	65	1 30	
Plate with 5/64 inch holes	60	75	75	1 00	1 00	2 00	7 50	1 00	2 00	
Ring	18	25	25	50	50	65	2 00	50	65	
Crank	18	20	20	35	35	50	1 00	35	50	
Thumb Screw	10	15	15	15	15	20	30	15	20	
Cross Bar or Washer	10	20		50						
Clamp Screw	20	20		50						
Stud	15	20	20	25	25	30	75	25	30	
Socket		50		50						
Fly Wheel and Handle					3 25	4 65	7 00			
Large Gear								1 25	1 50	
Small Gear with Shaft								75	1 00	
Base	40		40		50	60		1 25	1 50	
Clamp Screw for Base	20		20		20	20		20	20	

The Other Parts same as for No. 44 Stand Chopper, on Page 122

Hand Choppers

Nos.	501	602	703	0	1	2	4	6 and 106	8 and 108
Cylinder	$ 50	$ 75	$1 25	$ 50	$ 65	$ 75	$1 15	$1 75	$2 50
Feed Screw	40	50	75	35	45	50	70	1 00	1 75
Crank	30	30	30	20	25	30	30	35	50
Screw and Washer for Crank	10	10	10			10	10	10	10
Clamp Screw	20	20	20	15	20	20	20	20	25
Cross Bar or Washer.	10	10	20		10	10	10	20	25
Screw Lock Nut				20	20	25	25	35	50
Bronze Washer				10	10	10	10	50	75
Knife	10	10	15						
Thumb Screw	15	15	15						
Socket								50	50

Sausage Stuffers and Lard Presses

Nos.	5	10	15	20	25	30	31	35	40
Arch	$ 75	$1 00	$1 00	$1 50	$1 50	$2 00	$1 75	$1 75	$2 50
Iron Cylinder	1 50	2 00	1 50	2 00	2 00	2 50	2 50	3 00	3 75
Rack or Screw	25	35	1 00	1 00	1 25	1 25	1 25	1 50	1 50
Plunger Plate, Large	25	35	25	35	35	50	70	70	1 00
Plunger Plate, Small	25	35	25	35	35	50	70	70	1 00
Strainer Plate	25	35	25	35	30	40	60	60	90
Tin Cylinder	50	50	50	50	75	75	85	1 00	1 00
Crank	25	30	25	30	40	50	40	40	50
Scroll or Cogs	30	40	*50	*75	*1 00	*1 25	*1 00	*1 00	*1 25
Spout	40	40	40	40	40	40	40	40	40
Spout Holder	20	25	20	25	20	25	20	20	25
Side Bolts, per pair	25	30	25	30	35	40	35	45	50
Screw and Washer for Crank	10	10	10	10	10	10	10	10	10
Latch	10	15	10	15	10	15	10	10	15

*Per Pair.

PRICES OF PARTS FOR

Stand and Power Choppers

Nos.	26	41	44	51	52	62	72
Column or Base	$10 00		$25 00		$30 00	$50 00	$50 00
Table or Platform					30 00	65 00	70 00
Cylinder	7 00	$35 00	20 00	$40 00	12 00	45 00	85 00
Socket for Cylinder	1 75						
Clamp Screw for Socket	30						
Feed Screw (give size of square end)	4 00	4 00	6 25	5 00	5 00	17 50	17 50
Stud (for Feed Screw)	25	30	75	75	75	3 00	3 00
Ring (New Style, Heavy)	1 00	1 30	2 00	2 00	2 00	4 50	4 50
Knife (Tool Steel)	25	40	1 65	1 65	1 65	2 75	2 75
Plate, 3/16 inch holes and larger	50	65	3 00	3 00	3 00	5 50	5 50
Plate, 5/32 and 1/8 inch holes	65	1 30	3 60	3 60	3 60	6 75	6 75
Plate, 5/64 inch holes		2 00	7 50	7 50	8 50	19 50	19 50
Bushing (not including cost of placing in plate)			50	50	50	1 50	1 50
Gear Cover					3 50	13 50	13 50
Large Upper Gear *							
Small Upper Gear *					10 00	25 00	25 00
Pinion Gears, per pair					3 25	7 50	7 50
Large Reversible Gear			3 00				
Small Reversible Gear			1 00				
Shaft for Pinion Gear and Pulley			3 50		4 00	12 00	12 00
Connecting or Socket Shaft	4 50	5 00		5 00	10 00	15 00	15 00
Shaft Plug					1 50	3 00	3 00
Anti-Friction Washer					75	1 00	1 00
Tail Button				1 25	1 00	1 50	1 50
Tail Screw				3 00	2 00	2 00	2 00
Journal Caps, each					2 25	5 00	5 00
Hanger and Cap, complete						15 00	15 00
Shifter Handle		1 00		75	1 00	1 50	1 50
Shifter Guide Rod		1 00			35	1 25	1 25
Shifter Finger		1 00		1 50	1 00	1 50	1 50
Shifter Block						1 00	1 00
Shifter Block and arm, complete					2 00		
Wing Nut and Bolt					20		
Thumb Screw			30				
Shaft Pin and Chain			25				
Fly Wheel and Handle			10 75				
Tin Hood				1 75	1 75	2 50	2 50
Cap Bolts, each					25	25	25
Lever for Ring			75	75	75	1 50	1 50
Wrench				60	50	50	50

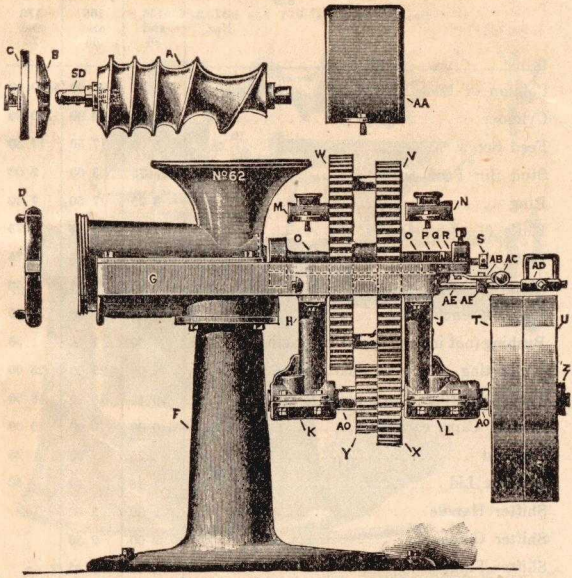
***Can be sent only in pairs.**

Relapping No. 26 Knives and Plates . . . . . $ .15 each
Relapping No. 41 Knives and Plates . . . . . .25 each
Relapping Nos. 44, 51 and 52 Knives and Plates . . .50 each
Relapping Nos. 62 and 72 Knives and Plates . . . 1.00 each

In ordering Parts for Nos. 41, 52, 62 and 72 Choppers, give Part Numbers on Castings.

KEY FOR ORDERING PARTS OF

Nos. 62 and 72 Power Choppers



A Feed Screw, give size of square end
B Knife
C Plate, give size of holes
D Ring, state number of threads to inch
E Cylinder, can only furnish with threads four to inch
F Column or base
G Table for platform
H Hanger nearest Column
J Hanger nearest Pulley
K Cap for Hanger nearest Column
L Cap for Hanger nearest Pulleys
M Top or Journal Cap nearest Cylinder
N Top or Journal Cap nearest Tail Screw
O Socket Shaft, give size of Socket
P Shaft Plug in end of Socket Shaft
Q Anti-Friction Washer
R Tail Button
S Tail Screw
T Tight Pulley
U Loose Pulley
V Small Upper Gear } Sent only
W Large Upper Gear } in pairs
X Large Pinion Gear } Sent only
Y Small Pinion Gear } in pairs
Z Washer on end of Pulley Shaft
AA Gear Cover
AB Bolt for Shifter Handle
AC Shifter Handle
AD Shifter Finger
AE Shifter Rod
AF Shifter Block
AO Pinion Gear and Pulley Shaft
SD Stud (in end of Feed Screw)

PRICES OF PARTS FOR

New Power Choppers

Nos.	156 and 56	166 and 66	176 and 76
Column or Base	$60 00	$100 00	$100 00
Cylinder	25 00	60 00	100 00
Feed Screw	5 00	17 50	17 50
Stud (for Feed Screw)	75	3 00	3 00
Ring	3 25	7 50	7 50
Knife (Tool Steel)	1 65	2 75	2 75
Plate, 3/16 inch holes and larger	3 25	6 75	6 75
Plate, 5/32 and 1/8 inch holes	4 00	7 50	7 50
Plate, 5/64 inch holes	9 50	21 50	21 50
Bushing (not including cost of placing in plate)	50	1 50	1 50
Connecting or Socket Shaft	15 00	25 00	25 00
Thrust Bearing (three pieces), per set	10 50	18 50	18 50
Journal Caps, each	6 00	10 00	10 00
Cap Lid	25	25	25
Oil Box Lid	35	40	40
Shifter Handle	2 00	2 50	
Shifter Guide Rod	2 00	2 50	
Shifter Finger	1 50	2 25	
Shifter Block	1 00	1 00	
Shifter Handle Bolt	50	50	
Tin Hood	2 00	2 50	2 50
Cap Bolts, each	25	25	25
Lever for Ring	1 75	3 50	3 50

Relapping, Nos. 156 or 56 Knives and Plates, ... $ .50 each

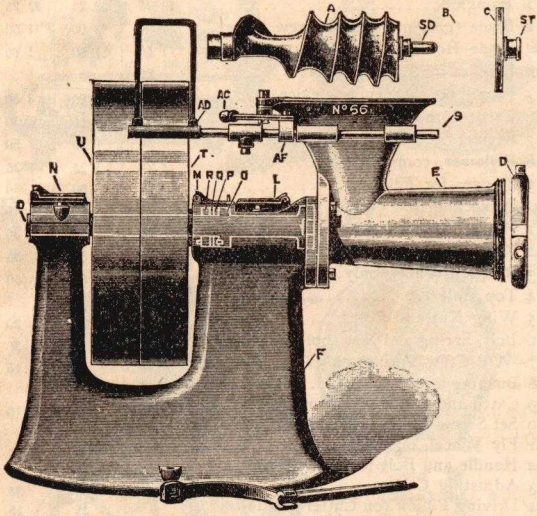
Relapping, Nos. 166 or 66 and 176 or 76 Knives and Plates, 1.00 each

When ordering Parts, give Part Numbers where they may appear

KEY FOR ORDERING PARTS OF

New Power Choppers

Nos. 56, 66 and 76
and
Nos. 156, 166 and 176 (see note below)



A	Feed Screw	**Q**	Phosphor Bronze Washer
B	Knife	**R**	Thick Steel Washer
C	Plate	**S**	Shifter Rod
D	Ring	**T**	Tight Pulley
E	Cylinder	**U**	Loose Pulley
F	Column or Base	**AC**	Shifter Handle
L	Top or Journal Cap (nearest Cylinder)	**AD**	Shifter Finger
M	Oil Box Lid	**AF**	Shifter Block
N	Top or Journal Cap (nearest Pulleys)	**ST**	Bushing in Plate
O	Socket Shaft	**SD**	Stud (in end of Feed Screw)
P	Thin Steel Washer		

NOTE.—Nos. 156, 166 and 176 Choppers have all parts interchangeable with Nos. 56, 66 and 76 Choppers, respectively, except parts F, L, M, O, P, Q, R.

These Choppers (Nos. 156, 166 and 176) are equipped with an improved Socket Shaft, with ten thrust collars as part of the Shaft This Shaft, when babbitted in its place, insures the best thrust bearing. Any replacement of Socket Shafts on these machines (Nos. 156, 166 and 176) will require the bearing to be rebabbitted to the new shaft, which can readily be done by any mechanic

PRICES OF PARTS FOR

Smoked Beef Shavers

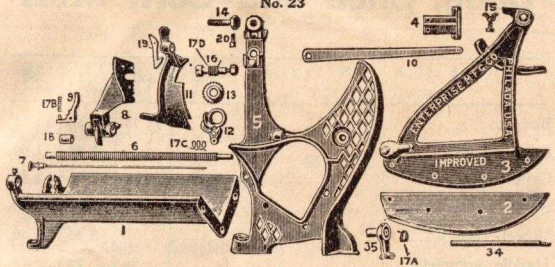
Nos.	23	125	129
1 Trough	$2 25	$2 25	$2 25
2 Blade (give number of screw holes)	1 00	*2 00	1 00
3 Blade Holder	1 50	1 50	1 00
4 Bracket for Blade Holder	20		
5 Front, no sharpening device	2 50	3 50	3 50
6 Large Screw	1 50	1 50	1 50
7 Skewer	30	30	30
8 Follower, complete	1 25	1 25	1 25
9 Trigger for Follower	50	50	50
10 Connecting Rod (works ratchet)	25	40	40
11 Finger (presses meat down)	30	30	30
12 Ratchet Pawl and Link (to turn Screw)	30	35	35
13 Ratchet Wheel, only	25	50	50
14 Top Bolt	35		
15 Wing Nut and Bolt	10	20	20
16 Bolt, Spring and Nut (holding Finger)	50	50	50
17—A-B-C-D—Spring, only	15	15	15
18 Bushing	15		
19 Catch and Screw (for Finger)	10	10	10
20 Set Screw for Top Bolt	10		
21 Fly Wheel, only		4 00	4 00
22 Handle and Bolt for Fly Wheel		40	40
23 Adjusting Collar		35	35
24 Driving Pinion (on Cutter Shaft)		35	35
25 Feed Pinion (on Cutter Shaft)		75	75
26 " " (intermediate)		75	75
27 Feed Crank Pinion, complete		1 25	1 25
28 Cutter Shaft		2 00	2 00
29 Back Plate		1 50	1 50
30 Stud for Feed Crank Pinion		20	20
31 Slide Block (in Feed Crank Pinion)		25	25
32 Regulating Screw (in Feed Crank Pinion)		25	25
Screw and Washer (for Blade Holder)		10	10
33 Shield (covering Blades)		2 00	2 00
Wood Base, complete with Drawer		4 50	4 50
Drawer only		1 00	1 00
34 Sharpening Steel	50	50	50
35 " " Holder	50	50	50

*Per pair, and sold only in Pairs.

KEY FOR ORDERING PARTS OF

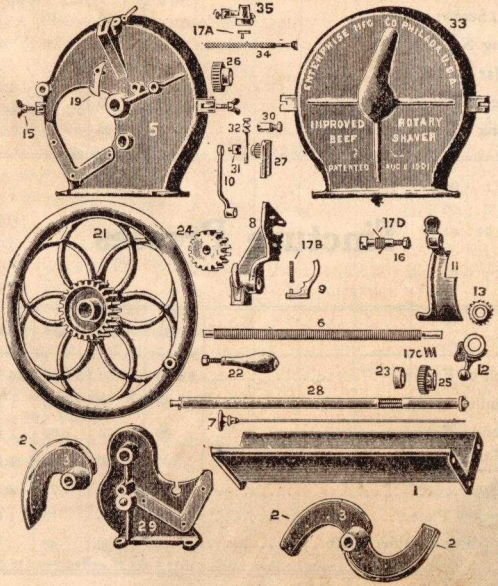
Smoked Beef Shavers

No. 23



Rotary Smoked Beef Shavers

Nos. 125 and 129



Bone, Shell and Corn Mills

Nos.	550	650	750
Body	$4 75	$3 50	$4 75
Cap or Back	1 00	2 25	1 00
Grinders, per pair	3 50	3 50	3 50
Shaft	1 75	1 75	1 75
Wheel (only)		3 50	3 50
Handle, complete	75	75	75
Bolt and Nut for Handle	50	50	50
Regulating Screw	20	20	20
Set Screws, each	15	15	15
Wing Nut and Bolt	20	20	20
Collar	20	20	20
Wrench	25	25	25
Crank	1 25		

Tincture Presses

Sizes	1 Qt.	2 Qts.	4 Qts.	8 Qts.
Arch or Frame	$2 00	$2 50	$5 00	$6 75
Handle	50	75	1 00	1 25
Outside Cylinder	50	75	1 00	1 25
Inside Cylinder	40	50	75	1 00
Screw	1 00	1 25	1 75	2 25
Plunger Plate	30	45	75	1 50
Bottom or Strainer Plate	25	30	40	75

PRICES OF PARTS FOR

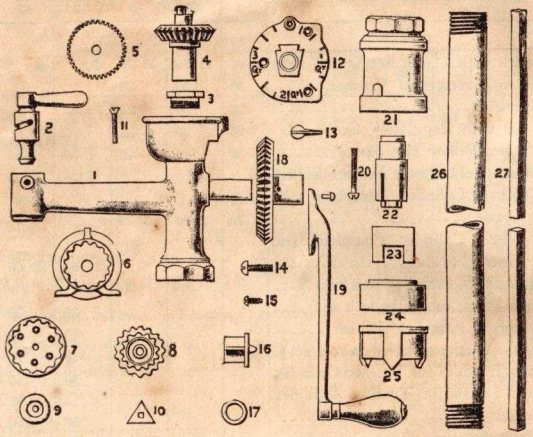
Raisin Seeders

Nos.	36	38	40	47	57
Stand with Clamp Screw and Yoke	$ 90	$1 75	$1 75	$	$
Clamp Screw and Washer	30	30	30		
Crank	20	25	25	50	
Yoke with Regulating Screw	25	35	35		
Rubber Roller (on Spool)	30	40	40	3 50	3 50
Iron Spool only for Rubber Roller				1 25	1 25
Toothed Cylinder Complete with Crank	75	1 50	3 25		
Toothed Cylinder Complete (no Gear)				20 00	20 00
Saw Discs, each (15 to a set)			20		
Saw Discs, each (22 to a set)				30	30
Strippers, each (22 to a set)				15	15
Space Washers, each (22 to a set)				10	10
Steel Jam Nut for Toothed Cylinder				50	50
Side Plates for Toothed Cylinder, each				50	50
Shaft for Saw Discs				2 50	4 00
Shaft for Strippers				25	25
Shaft for Rubber Roller				25	25
Scraping Knife				1 00	1 00
Iron Hopper				3 00	3 00
Body*				10 50	10 50
Arch					4 00
Water Cup and Pet Cock				1 50	1 50
Water Tube				50	50
Eccentric Feed Rollers, each				1 00	1 00
Springs for Feed Rollers, each				25	25
Yoke for Feed Rollers with Adjusting Knob				1 00	1 00
Yoke for Rubber Roller with Adjusting Wheel				1 50	1 50
Gears for Feed Rollers, each				30	30
Small Driving Gear				30	
Large " "				1 00	75
Can or Receiver					1 25
					1 00
					40
					35
				00	20

*We are compelled to send entire Body as the Halves are not

KEY FOR ORDERING PARTS OF NO. 97

Self-Priming and Measuring Pump



No. 1, Spout	$1.50	No. 14, Screw to Fasten Crank	$ .10
No. 2, Stop Valve	.35	No. 15, Screw for Stop Valve	.10
No. 3, Stuffing Nut (left hand thread)	.30	No. 16, Valve	.15
No. 4, Small Bevel Gear	.50	No. 17, Phosphor Bronze Washer	15
No. 5. Registering Dial	.25	No. 18, Cog Wheel }	1.00
No. 6, Lower Index Gear	.20	No. 19, Crank }	
No. 7, Single Dial Gear	.20	No. 20, Screw for Chamber	.10
No. 8, Double Dial Gear	.20	No. 21, Chamber	1.50
No. 9, Washer for Crank	.10	No. 22, Hub	.75
No. 10, Spring for Index Finger	.10	No. 23, Bar	.20
No. 11, Screw to fasten Dial Plate	.10	No. 24, Bottom for Chamber	.25
No. 12, Dial Plate (Complete)	1.00	No. 25, Valve Seat	.30
Screw Index Finger	.10	No. 26, Tube	1.00
Plunger lamp	.75	No. 27, Rod	.50
Bottom or mp Screw, only	.20		

PRICES OF PARTS

Fruit, Wine, Jelly and Meat Presses

Nos.	21	34	28	46	48
Cylinder	$1 75	$2 00	$2 25	$10 50	$15 00
Feed Screw	60	1 00	1 25	6 50	10 00
Legs			2 00	10 00	12 00
Brass Outlet Screw					
Outlet Ring	25	25	25	25	1 00
Crank			50	50	1 50
Thumb Screw	25	40	60	1 00	
Strainer			15	20	
Clamp Screw and Washer	25	40	40	1 25	1 75
Wing Nut and Bolt	20	40	25	70	70
Screw Lock Nut	20		20	50	70
Bronze Washer	25	50			
Screw and Washer for Crank	15	15			
Fly Wheel	10	10			
Set Screw for Fly Wheel					4 25
Handle, Bolt and Nut				40	15 40

Measuring and Paint Faucets

Nos.	61	62	64
Back*	$1 00	$1 00	$1 00
Front or Chamber*	1 75	1 75	1 75
Hub and Bars	1 15	1 15	1 15
Hub only	75	75	75
Bars only, each	20	20	20
Dial Plate	40	40	
Upper Cog Wheel and Worm	30	30	
Crank	40	40	40
Stuffing Nut (Left-hand thread)	30	30	30
Cut-off Gate	25	25	40
Strainer	20	20	20
Draining Attachment		1 25	

* Should the Back or Front be broken the Faucet can only be repaired at factory.

Tobacco Cutters

Nos.	1	2	3	4
Arch	$ 50	$ 75	$ 50	$1 75
Base	75	1 00	75	1 25
Handle	40	70	40	1 00
Blade Holder	40	50	40	40
Blade	35	75	35	35
Links	20	40	20	20
Cigar Cutter Attachment			1 00	

Prices of Miscellaneous Parts

No. 49 Vegetable Slicer

Base	$ 75
Upright	1 25
Rim and Tin Outlet, complete	1 50
Cast Top	1 50
Large Cover	75
Small Cover	25
Blade Holder complete	3 00
Blade Holder only	1 50
Regulating Plates, each	25
Regulating Screws, each	15
Blades, each	30
Crank	30
Large Cog	50
Small Cog	25
Thumb Screw	15
Wing Nut and Bolt	20
Shaft	50

Self-Gauging Cheese Cutter

Blade	$2 00
Blade Holder	1 50
Column	4 00
Scroll (to work blade holder)	1 00
Crank (to work blade)	50
Table	4 00
Base	4 00
Small Crank	25
Cover	4 00

Lawn Sprinklers

Nos.	1	2
Base with Malleable Tee, Upright Tube and Coupling	$1 25	$1 25
Coupling only	40	40
*Revolving Sleeve and Stem	1 75	
Revolving Ball only	1 00	
Hexagon Sleeve	20	
No. 10 Screw	20	20
Tail or Top Finger	20	
Brass Strainer		
Revolving arms, each and only		25 10
Tips, each	10	
Revolving Ball only, fitted with Arms	2 25	
*Revolving Body only, and Stem		1 50
*Revolving Body, Arms and Stem		2 50

*** Must be furnished together, being ground to fit.**

Bung-Hole Borers

Nos.	1	2	3
Bit	$ 50	$ 75	$1 00
Handle	20	20	25

Cherry Stoners

Nos.	1	2	12
Stand	$ 40	$ 50	$ 75
Left Side Plate for Stand	25	25	
Wheel	18	20	
Wing Nut and Bolt	10	10	
Crank	12	15	15
Guide	10	10	
Clamp Screw	20	20	20
Hopper			50
Plunger			30
Sweeper and Shaft			35

Parts for Nos. 17 and 18, practically the same as Nos. 1 and 2.

Ice Shredders

Nos.	33	34
Blade	$ 20	$ 20
Cup (including Handle)	40	1 00
Lid and Hinge	20	50
Nickeled Brass Handle only		25

Sad Irons

Nos. 30, 40, 50, 55, 60 and 65. Sizes 1, 2, 3 and 4 and Nos. 80, 82 and 90.	
Handle (wooden part)	$ 10
Stretcher	15
Malleable Catch	10
Side Rest for No. 200 Handle	10
Cap for Nos. 50, 55, 60 and 65	15
Cap for Size 4 (Nos. 60 and 65 only)	20
Cap for Nos. 30 and 40	35

Star Irons and Polishers

Cap and Handle, complete	$ 30

No. 330 Outfit

Box only	$2 00

Nos. E 32 and E 52 Outfit

Box only	